



Chicago Restaurant Week Lunch Menu

\$30 per person

FIRST COURSE

choice of one

Short Rib Pastrami Reuben
swiss, sauerkraut, spicy remoulade,
rye country bread

Wood Grilled Lion's Mane Sandwich | V
miso marinade, pickled sweet peppers,
grilled onions, provolone, truffle aioli,
rosemary focaccia

SOUP

choice of one

Tom Kha Gai Soup | DF, GF
coconut lemongrass broth, butternut
squash, oyster mushrooms, shredded
chicken, cilantro, cahokia rice, chili oil

Tuscan White Bean & Kale | NF, V
parmesan broth, cannellini beans,
tuscan kale

DESSERT

choice of one

Sprinkle Cookie | NF

Chocolate Chip Cookie | GF



Chicago Restaurant Week Dinner Menu

\$60 per person

FIRST COURSE

choice of one

Farmer Greens and Sprouts | DF, GF, NF
tangerine, avocado, sunchoke crisps, sunflower-basil
vinaigrette

Wood Roasted Cauliflower and Lentils | GF
fermented ground cherry, sheep labneh, pistachio dukkha,
buckwheat honey

SECOND COURSE

choice of one

Roasted Mushroom Lasagna | NF, V
béchamel, ricotta, cara cara, pear saba,
pecorino jus

Roasted Duck Lasagna | NF
béchamel, ricotta, cara cara, pear saba,
pecorino jus

DESSERT

choice of one

Winter Citrus Tart | NF

Rice Pudding | GF, VEGAN

ADD-ON

\$30 Wine Pairing