Chicago Concierge’s Dine Around Program Presents

Marchesa

535 N Wells St • 312-527-9535 • $90 per person all-inclusive

STARTERS
LOBSTER BISQUE
Fresh Maine lobster, sherry, crème fraîche, saffron rouille
INSALATA MARCHESA
Mixed greens, chèvre, roasted market tomatoes, balsamic vinaigrette

MAIN COURSES
RAVIOLI DI SPINACI RPIENI DI BURRATA
Spinach ravioli, burrata, carrot purée, rapini, corn cream, Parmigiano-Reggiano
LOCH DUART SALMON
Grilled, dukkah spices & nuts, red lentil purée, roasted carrots, bok choy-lentil salad
POULET RÔTI DEMI
Roasted Amish chicken half, truffle-stuffed skin, fingerling & pommes purée, herb jus
STEAK-FRITES
Angus strip steak, caramelized onion, blue cheese-peppercorn butter, pommes frites, sauce béarnaise

DESSERTS TRIO
Crème brulée, tiramisù, sorbet du jour

COFFEE & TEA
American coffee or imported tea

WINE SERVICE
MARCHESA FRENCH OR ITALIAN VARIETAL WINE
Glass of selected sparkling wine or red or white still wine