



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 RIPIENI 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 brûlée, 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

