Chicago Concierge’s Dine Around Program Presents

(312) 755-1700  ~  350 N State St  ~  $68 per person tax and gratuity not included

PLEASE SELECT ONE FROM EACH

FIRST COURSE

SMOKED TROUT CAESAR SALAD
Parmesan, Garlic Croutons

FRENCH ONION SOUP
Jarlsberg, Provolone, Croutons

BUTTERMILK “SHORE LUNCH” CALAMARI
Peppadew and Cherry Pepper, Garlic Butter, Hazelnut Romesco

ROASTED BONE MARROW
Bacon Marmalade, Herb Salad, Toasted Sourdough

SECOND COURSE

8 OZ. FILET MIGNON  G
Buttery Mashed Potatoes, Grilled Asparagus, Port Black Truffle Sauce

CEDAR PLANKED SKUNA BAY SALMON  G
Grilled Asparagus, Lemon, Olive Oil

PAN SEARED SEA SCALLOPS
English Pea and Asparagus Risotto

ROASTED CHICKEN CACCIATORE  G
Tomato, Foraged Mushrooms, Caper, Buttery Mashed Potatoes

FARM FRESH VEGETABLE PASTA  V
Fennel-Tomato Broth, Parmesan

THIRD COURSE

CHERRY PIE  V
Michigan Tart Cherries, Almond Essence, Madagascar Vanilla Ice Cream

TORTOISE PIE  V
Chocolate, Candied Walnuts, Bourbon-Caramel Sauce, Whipped Cream

HOUSE-MADE ROSÉ SORBET  G, V
Raspberry