



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