



JANUARY 26 - FEBRUARY 11, 2018

DINNER MENU | \$33

Please select one from each course

FIRST COURSE

Roasted bone marrow,
house pickles, grilled bread

Grilled octopus, confit potato,
chorizo vinaigrette, charred citrus

Grilled romaine, poached egg,
black garlic caesar, olive oil crostini

SECOND COURSE

Cornmeal crusted catfish, crawfish etouffee, fried rice

American wagyu bavette,
fried plantain, provoleta, chimichurri

Semolina pasta, smoked tomato sauce,
burrata, basil crumbs

THIRD COURSE

Chocolate silk pie, peppermint whipped cream

Pineapple tarte tatin with vanilla gelato
and candied bacon

**The Restaurant Week menu is designed for each guest to enjoy individually;
regular restaurant menu items may be ordered in addition.*

Substitutions are politely declined and all items are available a la carte.

***Beverages, tax and gratuity not included.*

Chicago Restaurant Week is produced by Choose Chicago.

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