

NEW YEAR'S EVE MENU

\$55 per person

(Not including beverage/tax/gratuity)

Call for available times (773) 862-5555

FIRST COURSE: TO SHARE

rumaki, chicken liver, water chestnuts, bacon, plum BBQ
ambrosia, winter citrus, orange gelée, tarragon vinaigrette
oysters rockefeller

SECOND COURSE: CHOICE OF ONE

cauliflower raviolini, cocoa cardona fondue, toasted pine nut
pan roasted lake trout, soft herb salsa verde, sunchoke purée
daube of short rib, potato dauphinoise, sauce chasseur
roasted bone-in ribeye bordelaise, pommes anna (+\$19)

DESSERT: CHOICE OF ONE

chocolate sabayon, house made "nutter butters"
white chocolate cheesecake, blood orange, amaretti cookie

SNACKS: IN ADDITION TO THE MENU

scotch olives, pork sausage, lemon crème fraîche (+\$4)
monkey bread pull apart, dill butter, sea salt (+\$4)
duck fat fries, house ketchup, garlic aioli (+\$4)

HAND-CRAFTED COCKTAILS

all cocktails 11

house mixologist debbi peek thoughtfully creates each cocktail from scratch, which may take several minutes

moscow mule

prairie vodka / fresh lime juice
barritt's ginger beer

dark & stormy

goslings rum / fresh lime juice
black strap molasses / fresh ginger

poire & elderflower

grey goose le poire vodka
st. germain / white grape juice
fresh sour

smoked sicilian manhattan

smoked maker's mark bourbon
averna amaro
blood orange bitters

venetian crush

nolet's gin / aperol
cherry brandy / fresh sour

sazerac

maker's mark bourbon
pernod absinthe
sugar cube / bitters

doff your hat

genever / cynar / grand marnier
carpano antica

violette collins

beefeater 24 / crème de violette
fresh sour / soda

vieux carre

templeton rye / courvoisier vs
carpano antica / benedictine / bitters

autumn gimlet

plymouth gin / fresh lime
basil / aromatic bitters

sarsaparilla

knob creek bourbon
goose island root beer

WINES BY THE GLASS

blanc de blancs 15
ruinart

blanc de blancs 10
henry varney

**vin de pays des
sables du golfe du
lion 7**
domaine de figueirase
- rosé

verdelho blend 9
lagoalva "espírito"

moscofilero 10
domaine skouras

torrontes 9
tilia

grünerveltliner 10
grooner

riesling 10
selbach

chardonnay 10
healdsburg ranches

sauvignon blanc 10
teira

viognier 12
cold heaven

pinot noir 10
leese fitch

côtes du rhône 10
guicharde

st. george 10
domaine skouras

aglianico 10
vesevo "beneventano"

petite sirah 9
pennywise

**cabernet
sauvignon 11**
decero

malbec 9
maipe

DRAUGHT BEER

czech pilsener 8
lagunitas "pils"

american pale ale 7
great lakes "burning river"

witbier 7
allagash "white"

belgian strong pale ale 9
goose island "matilda"

milk stout 9
left hand

imperial pumpkin ale 9
southern tier "pumking"


THE Bristol