

VALENTINE'S DAY MENU

\$49 per person

(Not including beverage/tax/gratuity)

Accepting Reservations

(773) 862-5555

FIRST COURSE

to share

roast beets, rye viennoise, horseradish and ale

salad of chicories, cheddar, sunchoke and honey

long island fluke crudo, kumquat, citrus granite

SECOND COURSE

choice of one

stuffed veal breast, creamed brussels sprouts, apricot

pan roast scallop, royal trumpet mushroom, parsnip, red wine

tarjarin, walnut, sherry, slow cooked shallot, thyme

DESSERT

chocolate basque cake for two, brandied cherries, mascarpone cream, chocolate meringue

EXTRAS

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)

honey semifreddo, apple raisin salad, almond crunch, vanilla syrup (+\$6)

*the menu is thoughtfully created by chef/owner chris pandel,
desserts by chef amanda rockman*

*the cook county department of health would like to inform you that consuming
raw or uncooked foods may, in fact... bring in the new year with a bang*