



**CHICAGO**
RESTAURANT WEEK

JANUARY 30-FEBRUARY 12, 2015
DINNER MENU

FIRST COURSE
ROASTED BEET SALAD

ground cherry aigre-doux, whipped ricotta,
horseradish, rye crisp

SECOND COURSE
PARISIAN GNOCCHI

roasted mushrooms, sweet corn chow chow,
pickled sweet peppers

THIRD COURSE
GRILLED PORK LOIN

polenta, roasted turnips,
pickled ramps, herbs, parmesan

OR

SCALLOPS

celery root puree, watercress,
smoked apple butter vinaigrette, almonds

DESSERT
BUTTERMILK PANNA COTTA

lavender, honey, lemon

44 per person
tax, gratuity and beverages are not included

“Honoring the seasons, the local land and it’s farmers, *Chef Paul Virant*
brings you the craft of creating and cooking with pickles, preserves and aigre-doux”