

THANKSGIVING 2020 TAKEOUT AND DINE IN SPECIAL MENU.

JOIN US ON THURSDAY NOVEMBER 26, AT BISTRONOMIC

CELEBRATE THANKSGIVING THIS YEAR WITH OUR DELICIOUS MENUS CRAFTED
WITH SEASONAL PRODUCE FROM THE MIDWEST. \$65.00 PER PERSON. (
EXCLUSIVE OF BEVERAGES, TAX & GRATUITY)

IT IS OUR 10TH YEAR CELEBRATING THANKSGIVING TOGETHER; WE ARE
LOOKING FORWARD TO COOKING THIS MARVELOUS MEAL FOR YOU WHETHER IN
OUR DINING ROOM OR FOR YOU TAKE HOME!

THANK YOU FOR YOUR SUPPORT!

MONDAY 11/23 FROM 4:30 TO 8:30 PM

TUESDAY 11/24 FROM 4:30 TO 8:30 PM

WEDNESDAY 11/25 FROM 3:00 TO 8:30 PM

EACH MENU WILL COME WITH REHEATING INSTRUCTIONS AND PLATING
RECOMMENDATIONS.

WE UNDERSTAND HOW SOCIAL DISTANCING IS IMPORTANT, SO PLEASE CALL US
WHEN YOU GET TO THE RESTAURANT FOR PICKUP AND WE WILL BRING THE
BAGS TO YOUR TRUNK , OR IF YOU ARE WALKING WE WILL BRING THEM ACROSS
THE STREET, PLEASE LET US KNOW WHAT MAKES YOU COMFORTABLE, WE
CARE ABOUT YOUR HEALTH!

840 WABASH CHICAGO, IL 60611

OUR PATIO IS HEATED, AND OUR DINING ROOM IS OPEN

ADD OUR CIABATTA BREAD \$2.00 FOR A ¼ LOAF, \$4.00 FOR A ½ LOAF

ADD A CHEESE PLATTER TO EACH MENU FOR AN ADDITIONAL \$15 PER PERSON

THE APPETIZERS

Choice of

**ROASTED BUTTERNUT SQUASH VELOUTE
* Vegetarian**

POMEGRANATE | BROWN BUTTER | BRIOCHE CROUTONS

OR

FOIE GRAS & CHICKEN LIVER MOUSSE

SEASONAL FRUIT MARMALADE | CORNICHONS | DIJON MUSTARD | BAGUETTE
CROUTONS

OR

**ARTISANAL SMOKED SALMON SALAD *Can
be Made Vegetarian**

FINGERLING POTATOES & LEEK SALAD | DIJON MUSTARD | FRESH
HORSERADISH | TRUFFLE OIL

OR

**CHIOGGIA & YELLOW BEET SALAD *
Vegetarian**

ARTISANAL GOAT CHEESE | SUNFLOWER SEEDS | FINE HERBS | GINGER
HAZELNUT VINAIGRETTE

THE ENTREES

Choice of

**ROASTED FARM TURKEY BREAST |
CHESTNUT STUFFING | TURKEY VERJUS
REDUCTION**

SERVED WITH THE FOLLOWING SIDES

HARICOTS VERTS WITH FRESH HERBS

CRANBERRY & ORANGE MARMALADE

CHESTNUT COUNTRY BREAD STUFFING WITH TRUFFLE

POMME PUREE WITH ROASTED GARLIC

TURKEY VERJUS REDUCTION

OR

**GLAZED PRIME BEEF SHORT RIBS | AIGRE-
DOUX SHERRY SAUCE**

SERVED WITH THE FOLLOWING SIDES

HARICOTS VERTS WITH FRESH HERBS

CONFIT OF RED CABBAGE & DRIED CRANBERRIES

SAFFRON RAINBOW CARROT PUREE

AIGRE DOUX SHERRY SAUCE

OR

ROASTED THYME SEABASS | TRUFFLE MUSHROOM SAUCE

SERVED WITH THE FOLLOWING SIDES

AUTUMN MUSHROOM RAGOUT WITH ROASTED HAZELNUTS

SAFFRON RAINBOW CARROT PUREE

HARICOTS VERTS WITH FRESH HERBS

TRUFFLE MUSHROOM SAUCE

OR

HOUSEMADE WINTER SQUASH RAVIOLI | TRUFFLE MUSHROOM SAUCE * Vegetarian

SERVED WITH THE FOLLOWING SIDES

AUTUMN MUSHROOM RAGOUT WITH ROASTED HAZELNUTS

SAFFRON RAINBOW CARROT PUREE

HARICOTS VERTS WITH FRESH HERBS

TRUFFLE MUSHROOM SAUCE

THE DESSERTS

Choice of

NUTELLA & BANANA BREAD PUDDING

CRÈME BRULEE | VANILLA BEAN | BITTERSWEET CHOCOLATE SAUCE

OR

BOSC PEAR & DRIED CRANBERRY FINANCIER

ALMOND FLOWER | BROWN BUTTER | ORANGE GRAND MARNIER SAUCE

THE MENUS ARE PREPARED IN BISTRONOMIC'S KITCHEN DAILY WITH FRESH
INGREDIENTS.

CALL 312-203-9843 TO PLACE YOUR ORDERS

PICK UP AT 840 WABASH CHICAGO, IL 60611