

DINNER

STARTERS

“French Kiss” **Oysters** from *New Brunswick*, Chardonnay Vinegar Sorbet, Smoked Trout Roe and Tarragon **20**

Sea Scallops Dusted with Citrus, Vanilla Bean and Spices, Glazed Belgian Endive,
Musk Melon, Candied Orange Peel, Spearmint, Celery and Pea Shoots **21**

“Summertime” **Corn Soup**, Sweet Garlic Flan, Cracked **Blue Crab**, Roasted Sunchokes, Argan Oil **18**

Hudson Valley **Foie Gras** with a “Tarte Tatin” of Roasted Pineapple, Shallot, Fennel and Watercress,
Mountain Huckleberries, Watermelon and *Minus 8* Ice Vinegar **28**

Yukon Potato **Gnocchi**, Locally Raised **Shrimp**, Sungold Tomatoes and Eggplant,
Garlic Chive Blossoms and Dandelion, Vine-ripe Tomato “Juice,” EVOO and Goats’ Milk Butter **21**

Salad of *greencitymarket* **Beets**, Field Greens, Golden Plums and Cherries, “Whipped” Greek Yogurt,
Caprino di Pura Capra Goat Cheese, Black Quinoa and Grain Mustard Oil, Candied Pecans and Pomegranate **17**

Hearts of **Romaine Salad**, Wood Grilled **Octopus** and Peppers, Crisp Capers and Basil **18**

Mediterranean “**Greek Salad**” of *Mt. Vikos* Feta, Cucumbers, Roma Tomatoes and Bermuda Onions,
Kalamata Olives, Fava Santorini and “Our Mom’s” Warm Feta Cheese “Boereg” **16**

Burrata Cows’ Milk **Mozzarella** from *Puglia*, *La Quercia* Prosciutto, Caramelized Peaches and Melrose Peppers,
Petite Kale, “Spiced” Almonds, Candied Black Olive, Saba and Grilled Moroccan Bread **22**

Organic Carnaroli **Risotto**, Braised **Oxtail**, Baby Artichokes, Spigarello and Shaved Summer Truffle **19**

ENTREES

“Minestrone” of *New Zealand* **Red Snapper**, **Razor Clams**, Lardo and Herb Spinali Pasta,
Market Vegetables, Confit Tomatoes, “Freshly Shucked” Shell Beans and Legumes **46**

Sitka Bay Wild **Halibut** and Butter Poached *Maine* **Lobster**, Savoy Cabbage and Roasted “Vibrant” Cauliflower,
Beech Mushroom Broth Scented with Lapsang Souchong Tea **47**

Crisp *Chesapeake Bay* **Soft Shell Crabs**, Marinated Heirloom Tomatoes,
Three Sisters Soft Corn Polenta, Sylvetta Arugula, Macadamia Nut and Balsamic Brown Butter **35**

Braised **Short Ribs of Beef** and Buttermilk Ricotta Tortellini,
Zucchini and Cipollini Onions, Wheatberries, Swiss Chard and Roma Pole Beans **39**

Farm Plate of Roast **Quail**, *Berkshire* **Porkbelly** and Coddled Duck Egg, “Hen of the Woods” Mushrooms,
La Ratte Potatoes, Scallions and Confit Cockscomb, Sauce Arabica with Dried Mulberries **38**

Lacquered Aged Moulard **Duck Breast**, Red Blush Apricots and “Beluga” Lentils,
Charred Tropea Onions, Hakurei Turnips, Port and Apple Mint **43**

Roast Breast of **Guinea Hen** and **Confit Leg**, Golden Chanterelles, Tunisian Hand-Rolled Couscous, French Beans,
Wilted Spinach and Foie Gras Enriched Sauce Vin Jaune from *Jura* **44**

Wood Grilled 18oz. “Prime” **Ribeye of Beef** with a Fondant of “Rose Finn” Potatoes,
Beurre de Baratte and Garlic Scapes, Oxtail Red Wine Sauce and Grated Horseradish **58**

Thank you for your friendship and support as we celebrate 15 years!

Please advise server of any food allergies, preferences or dietary restrictions. We will make every available effort to accommodate your request.

A 20% Gratuity will be added to parties of six or more. Chef's Eight Course Tasting Menu Available.

We regret that Valet Parking cannot be added to your dining check, thank you.

Carrie Nahabedian~Best Chef “Great Lakes”~James Beard Foundation

Mark McCain~ Chef de Cuisine

NAHA is honored to have been awarded a 🍷 in the Michelin Chicago Restaurant Guide 2015 for 5 consecutive years