



SMALL PLATES

Fresh soup of the day	12
Classic caesar with lemon, parmesan, croutons	15
Organic greens, roasted beets, apricot vinaigrette, goat cheese, pine nuts	17
Roasted summer vegetable panzanella, fresh mozzarella, basil, reduced balsamic	18
Seared Albacore tuna, avocado gazpacho, pico de gallo, crispy tortilla	19
Gin cured bison, toasted rye, horseradish aioli, pickled onions, capers	21
Hokkaido scallops, saffron and corn bisque, spicy Italian sausage	22
Chicago beef tenderloin (rare), sauteed mushrooms, truffle and black garlic aioli, parmesan	22
Fresh mussels in: ~ spicy chipotle cream	23
~ house made bacon, tomato, garlic, fennel	23

ENTREES

Roasted tomato tagliatelle, basil, sweet peppers, zucchini, kalamata olives, balsamic	26
Braised beef pappardelle, oyster mushrooms, truffle cream	28
Seared trout, warm potato salad, fresh dill, lemon, capers, pickled onion	32
Local duck breast, Parisian gnocchi, duck confit, mushrooms, hay cream	36
Lamb osso bucco, saffron risotto, gremolata	36
Poached halibut, mussels, spicy tomato reduction, roasted fennel, tagliatelle	36
AAA Beef tenderloin, potato pave, stilton butter, port demi glace	~ 6oz 45
	~ 8oz 58