



SMALL PLATES

Fresh soup of the day	12
Classic caesar with lemon, parmesan, croutons	16
Organic greens, cucumber, cherry tomatoes, feta, pine nuts, balsamic vinaigrette	17
Charred tomatoes, stracciatella, roast peppers, fresh basil, sourdough crouton	20
Parisian gnocchi, sundried tomato puree, local corn, oyster mushroom	20
Seared prawns, spicy Italian sausage, smoked paprika cream, fresh basil	21
Sablefish, smoked potato puree, roast pepper relish	22
Chicago beef tenderloin (rare), sauteed mushrooms, truffle aioli, parmesan	24
Fresh mussels in: ~ spicy chipotle cream	25
~ house made bacon, tomato, garlic, fennel	25

ENTREES

Roasted summer vegetables, chickpea and black garlic puree, pickled red onion	30
Braised beef pappardelle, mixed mushrooms, truffle cream	34
Albacore tuna, Fresno pepper reduction, tonnato sauce, fennel	38
Lamb osso bucco, saffron risotto, gremolata	40
Local duck confit, warm potato salad, duck farmer sausage, braised cabbage	40
Halibut, local corn and saffron bisque, corn and pancetta hash	44
AAA Beef tenderloin, potato pave, stilton butter, port demi glace	~ 6oz 50
	~ 8oz 64

18% gratuity will be added to parties of 8 or more