



SMALL PLATES

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| Fresh soup of the day | 12 |
| Classic caesar with lemon, parmesan, croutons | 16 |
| Organic greens, roasted beets, fennel, apple vinaigrette, feta, pine nuts | 17 |
| Pan fried brussel sprouts, crispy pork belly, gochujang, miso and sesame aioli | 18 |
| Charred trout, whipped ricotta, arugula, dill, capers, rye crouton | 20 |
| Bison meatballs, caramelized onion soubise, stilton, crispy onion | 21 |
| Seared Hokkaido scallops, parsnip and hazelnut puree, crispy pancetta | 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

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| Wild and cultivated mushroom tagliatelle, black garlic reduction, truffle oil, parmesan | 28 |
| Braised beef pappardelle, oyster mushrooms, truffle cream | 30 |
| Sesame crusted Albacore tuna, miso roasted squash, gomae, chile gastrique | 34 |
| Local duck breast, Parisian gnocchi, duck confit, mushrooms, hay cream | 37 |
| Lamb osso bucco, saffron risotto, gremolata | 38 |
| Seared halibut, spicy Italian sausage hash, smoked paprika cream | 38 |
| AAA Beef tenderloin, potato pave, stilton butter, port demi glace | ~ 6oz 46 |
| | ~ 8oz 59 |