

local ingredients **prix fixe** european influence

first

golden potato **soup**, roasted garlic, sour cream, thyme
smoked **trout** salad, roasted beets, mixed greens, candied hazelnut, champagne vinaigrette
goat cheese **gnocchi**, mushroom, parsley, garlic, carrot emulsion

second

risotto: braised salsify, parsley pesto, garlic, parmesan
sautéed **whitefish**, boiled red potatoes, housemade cabbage slaw, remoulade sauce
pan-roasted **chicken** breast, country polenta, zucchini, clementine gastrique

last

caramelized **blue cheese**, **p'tit basque**, heirloom red pear salad, buttered crouton, five spice syrup
maple **french toast**, vanilla ice cream, toasted grain, black pepper caramel
molten **chocolate** cake, sour cherry sauce, cashew crunch, chocolate mint powder

three course prix fixe menu 35

please choose one selection from each course

share a single prix fixe meal for two 50

chef-partner
manager-partner

john fuente
alisa gaylon

extern rachael zelinski. le cordon bleu college of culinary arts. chicago
extern terry matlock. le cordon bleu college of culinary arts. chicago
extern kevin coulter, le cordon bleu college of culinary arts, chicago

please refrain from the use of cellular phones in the dining room

consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase the risk of food-borne illness.