

acadia

winter 2011

First

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beets- frisee, arugula, ocumare, chevre, orange, fennel

10

sunchoke veloute- chai granola, lemon, grape, pancetta, puffed wild rice

8

charcuterie- wild boar terrine- mosto cotto, duck ham- kumquat shallot confiture, chicken liver mousse- whole grain, cornichon

15

“risotto”- yukon potato, leek, green apple veil, winter truffle, fines herbes

10

foie gras- malt, curry apple butter, lemon, toddy, savory, mache

16

pork belly- red cabbage, caraway pudding, pear mostarda, candied mustard seeds, chicharrones

9

Penobscot bay scallop- butternut squash, wheat berries, coconut, dill, lime

14

SECOND

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wagyu beef- tri tip, smoked soubise, mushroom conserva, sweet herbs, pommes- maxim, puree, confit

28

deer isle shrimp- cauliflower, cuttlefish noodles, chorizo, marcona almond, fried spoon bread

27

chicken presse- mousseline, truffle bread pudding, chestnut, parsnip, celery, porcini, jus roti

25

black cod- chowder, cabbage, leeks, bacon vinaigrette, fried clam, parsley salad

30

pork tenderloin- crab apple kimchi, broccoli, fregula, urchin

26

stonington lobster pie- pearl onions, carrot, sour cream pastry, bisque, tarragon pommes dauphine

34

winter vegetable tagine- fregula, cinnamon, cilantro, olive, butternut squash

22

ACADIA

Happy new years!

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farm eggs, forest mushrooms, crème fraiche, winter truffles

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stonington scallop, white chocolate ras el hanout, olive,
basil blossom

wagyu beef, smoked soubise, mushroom conserva,
pommes three ways

dunbarton blue cheddar, apple, shallot, thyme
shullsburg, Wisconsin

pistachio curry dacquoise, rose petal semifreddo, brut champagne

Two Seatings, 6:00 p.m. & 9:00 p.m.

Reservations required

Lounge opens at 5:00 p.m., reservations not necessary

\$150 per person, including wines

\$125 Vegetarian menu – must order when making rsvn
both menus \$25 less for the early seating

1639 S. Wabash Street, Chicago, 60606

312.360.9500
www.acadiachicago.com