

DiningPREVIEW



EXECUTIVE CHEF
CHRIS TURANO

Executive Chef Chris Turano stepped into a kitchen as a dishwasher and never left. Turano began developing his culinary talents under the tutelage of former *Food & Wine*-*Best New Chef* Ted Cizma at Elaine, then as a fine dining Sous Chef at Parkers' Ocean Grill, and eventually running his own kitchens at MetroKlub in the West Loop & the private club at University of Chicago. His passion for cooking is based on using fresh, local ingredients at their seasonal peak. With a diverse background, Turano believes in keeping dishes simple and to let the ingredients shine.

The **ESTATE** Dining Menu will be a playful approach to familiar American cuisine; with most plates presented in sharing portions – for a true social dining experience.



SHARED PLATES

* LOBSTER MAC *

*Coldwater Lobster, Four Cheese Sauce,
Goldfish Cracker Crust, Scallions*

* TUNA TARTAR *

*Bigeye Tuna, Spicy Tostadas,
Avocado, Lime Crema, Sesame*

PETITE SAMMIES

* PORK BELLY *

*Goose Island Root Beer &
Soy Glazed Pork Belly,
Kimchi Cucumber; Hawaiian Roll*

* STEAK FRITES *

*Waygu -American Style Kobe- Beef;
Herb Tossed French Fries*

* DEVEILED EGGS *

*House Smoked Bacon, Chive,
Crème Fraiche, Tabasco*

DESSERTS

* CAKE POP (ROCKS) FLIGHT *

*Chocolate Cake with Pop Rocks Frosting,
Red Velvet Cake with Cream Cheese Icing,
Strawberry Cheesecake*

– This selection is a preview from our full menu. Menu items subject to change, only for the better –

*** Drinking PREVIEW ***



HEAD MIXOLOGIST
DAN DE LOS MONTEROS

Head Mixologist **Dan De Los Monteros** applies modern techniques to his original recipes for cocktails –resulting in the specialty drinks for the ESTATE Drinking Menu. De Los Monteros recently left a stint at The Aviary to head up the ESTATE Mixology program. He has created over ten cocktail menus, including the menus at The Exchange with Peter Vestinos & Craig Hiljus, and at Lure with Chef Kee Chan.

The Cocktails on the **ESTATE** Drinking Menu will use fresh fruit, spices & herbs, house-made syrups, custom ice cubes, and quality spirits -in their native form & infused. Each drink is meant to work as a vehicle in pairing with ESTATE's Dining Menu.



COCKTAILS

TRUST FUND BABY GOT BACK

Don Julio Reposado, Hum, Yellow Chartreuse, Agave Nectar, Cynar. Topped with Ginger Beer & Garnished with Rose Shaped Orange Peel

THE YACHTSMAN

Pernod Absinthe, Bols Genever, Green Chartreuse, Luxardo Maraschino, Lemon, Simple Syrup; Garnished with Lemon Fireball

LA FINCA

Ketel One Vodka, Kahlua, Benedictine, Luxardo Maraschino, Aztec Chocolate Bitters

THIN MINT

Plymouth Gin, Ghirardelli White Chocolate Sauce, Marie Brizard White Mint Cream, Liqueur, Half & Half

WHISKEY FOR BREAKFAST

Russells Turkey Rye, Cardamaro Vino Amaro, Egg White, Maple Syrup, Lemon

BITTERS SWEET SYMPHONY

Clear Creek Pear Brandy, Beefeater 24, Muddled Pear, Orange Bitters, Lemon

SKINNY COCKTAILS

All the flavor, with less calories.

THAT'S WHAT SHE SAID

{141 Calories}

Don Julio Blanco, Veev Açai, Lime, Agave Nectar; Topped with Grapefruit Pop

PROJECT RUNWAY

{148 Calories}

Svedka Raspberry, Lime, Pama Pomegranate; Topped with Pomegranate Berry Pop

CHAMPAGNE

ARMAND DE BRIGNAC BRUT

Ace of Spades

PERRIER JOUET

Fleur Rose

VEUVE CLICQUOT YELLOW LABEL

DOM PERIGNON

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