Chicago Restaurant Week Menu

Friday, February 19 – Sunday, February 28, 2010

Three Course Prix-Fixe Dinner Menu

($32 per Person; Does Not Include Tax, Gratuity or Beverage)

Course 1

Beef Carpaccio
Thinly Sliced Raw Beef Tenderloin, Topped with Baby Arugula, Shaved Parmesan, Ground Sea Salt, A Touch of Capers & Extra Virgin Olive Oil

Arugula Salad
Fresh Arugula Salad Served with Fennel Cherry Tomatoes, Tossed in a White Balsamic Vinaigrette

Grilled Calamari
Grilled Calamari Seasoned with a Spicy Citrus Marinade Served with Baby Field Greens & Lightly Drizzled with a Roasted Garlic Herb Balsamic Vinaigrette

Crab Cakes
Two Lightly Breaded Crab Cakes with Chopped Red Peppers and Onions, Served over a bed of Watercress & Topped with a Tangy Remoulade

Course 2

Lobster and Crab Ravioli
Handmade Ravioli Stuffed with Juicy Maine Lobster and Lump Crab Meat, Finished with a White Wine Lobster Sauce

Rack of Lamb
Juicy Rack of Lamb, Lightly Breaded and Rubbed with Dijon Mustard & Fresh Herbs, Served with Polenta & Radicchio, Topped with a Sweet Pomegranate Sauce

Pan-Roasted, Dry-Aged 8 Ounce Steer Tenderloin
Juicy Beef Tenderloin Grilled Medium Rare & Sliced into Thin Strips; Served with a Salad of Baby Arugula & Pan Roasted Baby Carrots, Roasted Yukon Gold Potatoes & Drizzled with a Balsamic Vinaigrette

Herb Linguini Pasta with Chicken
Handmade Herb Linguini Pasta Served with Tender Chicken Breast, a Zesty Pesto Sauce made with a Hearty Chicken Broth & Finished with Parmesan Cheese

Course 3

Crème Caramel
The Classic Dessert of Cool Creamy Vanilla Custard Baked with Sweet, Rich Caramel Sauce, a Caramelized Sugar Spiral & Fresh Berries

Molten Chocolate Lava Cake
A Warm Callebaut Chocolate Cake with a Warm Liquid Chocolate Center Served with Vanilla Bean Ice Cream, Strawberries, Powdered Cocoa & Raspberry Sauce

Tiramisu
Our Homemade Tiramisu Consisting of Alternating Layers of Espresso & Marsala Soaked Lady Fingers & Sweetened Mascarpone Cheese Topped with Fresh Whipped Cream Dusted with Cocoa Powder & Served in a Martini Glass