

CONTEMPORARY CUISINE

Spring 2022

Join us this semester as we celebrate the flavors that inspire us. From the olive oil of the Mediterranean to the produce of Midwestern farms, experience our spin on our favorite regions and ingredients.

Seatings

6pm, 6:15pm & 6:30pm
Select Thursdays
Feb. 17th through May 5th

*A la carte prices as listed
or*

Chef's Tasting Menu

5 course menu - \$50
With wine pairings - \$60
We kindly request no
substitutions

For further information
or to make reservations
visit [OpenTable](#) or call
630-942-2284.

February 17th *Winter*

Soup

Cream of Mushroom
\$5

Salad

Quinoa, Asian Pear,
Shiso, Yogurt,
\$10

Fish

Brown Butter Poached
Prawn, Butternut
Squash, Bacon
\$15

Entrée

Roasted Duck Breast,
Crispy Confit Cake,
Mushroom, Citrus-Duck
Jus
\$20

Dessert

Salted Caramel Budino
Included with meal

March 3rd *Global Influences*

Soup

White Bean Soup with
Fennel and Broccoli
Rabe
\$5

Appetizer

Octopus with Black
Bean-Pear Sauce and
Miso Vinaigrette
\$10

Fish

Sturgeon, Chorizo
Emulsion, Smoky Braised
Lentils
\$15

Entrée

Pork Tenderloin, Confit
Potatoes, Pork Crumble,
Crispy Pork Croquette,
caramelized apple,
pickled shallots
\$20

Dessert

Ube Fritters, Ube-White
Chocolate Ganache
Included with meal

March 17th & March 24th *Steak House*

Soup

Caramelized Five Onion
Soup
\$5

Appetizer

Wedge Salad
\$10

Fish

Lobster Mac & Cheese
\$15

Entrée

Strip Steak, Twice Baked
Potato, Bordelaise
Sauce
\$20

Dessert

Citrus Upside Down
Cake, Citrus Maple
Butter
Included with meal

April 14th *From The Garden*

Carrot

Roasted Carrot Salad
\$5

Eggplant

Eggplant Caponata,
Buratta, Arugula,
Baguette
\$10

Chick Pea

Mediterranean Verrine
– hummus, tabbouleh,
yogurt
\$10

Beet

Beet Gnocchi, White
Romesco Sauce
\$20

Dessert

Chocolate Cake, Beet
Ice Cream, Candied
Beet Chip
Included with meal

April 28th & May 5th *Spring*

Salad

Warm Sorghum Salad
with Pickled Beets
\$5

Appetizer

Mezze Assortment
\$10

Fish

Branzino, Spring
Succotash, Romesco,
Chilled Kohlrabi Puree
\$15

Entrée

Lamb 3 ways, Greek
Style Roasted
Vegetables
\$20

Dessert

Cereal Milk Panna Cotta
Included with meal