



### **Chef's Restaurant Week**

\$55 Per Person

#### **Course 1**

crispy cauliflower, garlic, parmesan reggiano, calabrian chili aioli, oregano\*

green beans, lebneh, red zhough, crispy garlic

mcclendin farms watermelon salad, tomato gazpacho, blackberry, feta,  
nasturtium

#### **Course 2**

crispy skin salmon, harissa grilled squash, summer  
squash puree, pomegranate, dill\*

italian beef, braised oxtail, smoked provolone, chicago style giardiniera, brioche

crispy skin half chicken, anson mills polenta, parmesan reggiano,

roasted chicken jus

#### **Course 3**

date cake, bourbon toffee sauce, grateful spoon vanilla gelato

chocolate bodino, fresh whipped cream, extra virgin olive oil, french sea salt

olive oil cake, whipped lemon curd & ricotta, powdered sugar

\*These items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness