



# SEMI-PRIVATE DINING

Cherry Circle Room  
Semi-Private Dining Packet  
12 S Michigan Avenue  
Chicago, IL 60603





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## 3 COURSE DINNER

— \$65 per guest —

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HOUSE-CRAFTED EPI BAGUETTE  
pretzel, goat butter

### 1ST COURSE

SIMPLE GREENS  
radish, white balsamic, soft herbs  
— or —  
CAESAR SALAD  
crouton, grana padano, fried smelts

### 2ND COURSE

— choice of three —

CAVATELLI  
beef tongue, sunchoke, hazelnut  
\*vegetarian optional

STURGEON  
potato, pickled apple, turnip veloute

MILLER FARM CHICKEN  
lentil, salsify, celeriac, red wine jus

CHATEAUBRIAND  
au poive, grilled scallion, hasselback potato  
\*additional \$10 per guest

### 3RD COURSE

— choice of one —

CHOCOLATE & MINT  
chocolate crèmeux, mint meringue, whipped caramel

PEAR BAVARIAN CAKE  
poached pear, dulce de leche, pear tamarind sorbet

APPLE & SPICE  
walnut brittle, roasted apple sherbet, cajeta

CARROT CAKE  
cheesecake ganache, pineapple, sesame,  
carrot pineapple sorbet





## 4 COURSE DINNER

— \$80 per guest —

### HOUSE-CRAFTED EPI BAGUETTE

pretzel, goat butter

### 1ST COURSE

— choice of one —

#### SIMPLE GREENS

radish, white balsamic,  
soft herbs

#### CAESAR SALAD

crouton, grana padano,  
fried smelts

### 2ND COURSE

— choice of two —

#### STEAMED BOUCHOT MUSSELS

lobster broth, coconut,  
red curry

#### GRILLED OCTOPUS

pickled fennel, refried beans,  
pancetta, olive chimichurri

#### BEET SALAD

buttermilk, oats, orange

#### RISOTTO

broccoli, smoke cured egg  
yolk, parmesan

### 3RD COURSE

— choice of three —

#### CAVATELLI

beef tongue, sunchoke,  
hazelnut

\*vegetarian optional

#### STURGEON

potato, pickled apple,  
turnip veloute

#### MILLER FARM CHICKEN

lentil, salsify, celeriac,  
red wine jus

#### CHATEAUBRIAND

au poive, grilled scallion,  
hasselback potato

\*additional \$10 per guest

### 4TH COURSE

— choice of one —

#### CHOCOLATE & MINT

chocolate crèmeux,  
mint meringue,  
whipped caramel

#### PEAR BAVARIAN CAKE

poached pear, dulce de leche,  
pear tamarind sorbet

#### APPLE & SPICE

walnut brittle, roasted apple  
sherbet, cajeta

#### CARROT CAKE

cheesecake ganache,  
pineapple, sesame, carrot  
pineapple sorbet





# SUPPLEMENTAL ADD-ONS

— available in addition to each menu —

## CAVIAR AND TOAST

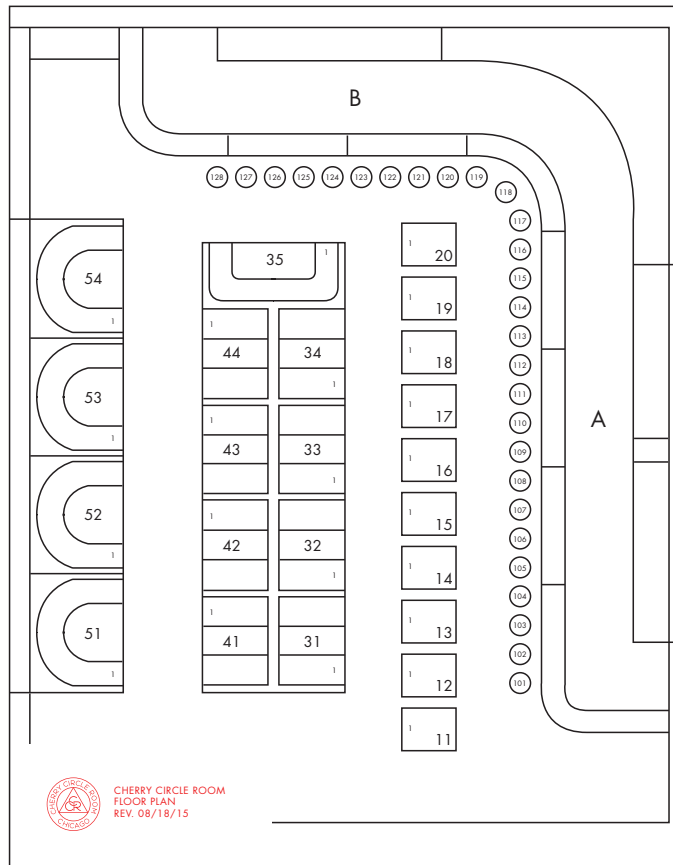
6 grams siberian ossetra caviar, scrambled eggs,  
runny yolk, traditional accompaniments  
\*additional \$30 per guest

## POACHED LANGOUSTINES

carrot, sea bean, langoustine bisque  
\*additional \$23 per guest

## AXE HANDLE PRIME RIB STEAK

— to be carved tableside —  
40 to 48oz, \$2.75 per ounce





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