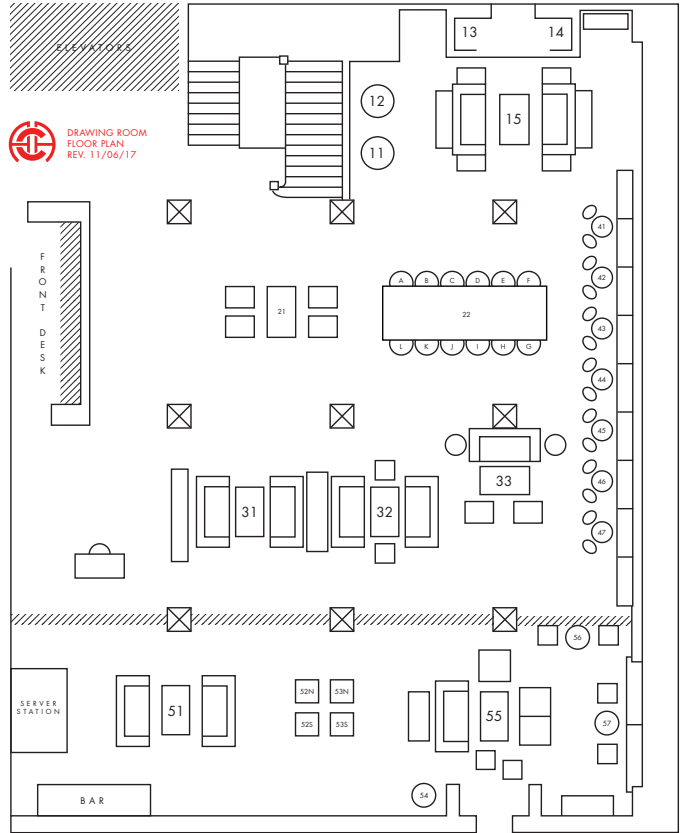




**PRIX-FIXE DINNER**





---

# DRAWING ROOM

---

## HOUSE-CRAFTED EPI BAGUETTE

pretzel, goat butter

## 1ST COURSE

### SIMPLE GREENS

radish, white balsamic, soft herbs

## 2ND COURSE

— *choice of three* —

### CAVATELLI

beef tongue, sunchoke, hazelnut

### STURGEON

potato, pickled apple, turnip veloute

### MILLER FARM CHICKEN

lentil, salsify, celeriac, red wine jus

### CHATEAUBRIAND

au poive, grilled scallion, hassleback potato  
(additional \$10 per guest)

## 3RD COURSE

### CHOCOLATE PRALINE CAKE

candied hazelnuts, caramelized banana ice cream,  
bourbon caramel

— *or* —

### CARROT CAKE

cream cheese mousse, carrot pineapple sorbet,  
candied sesame seeds

— \$75 —



CHICAGO ATHLETIC  
EST. ASSOC. 1890

---

---

# DRAWING ROOM

---

## CANAPES

— priced per dozen —

### MUSHROOM CROSTINI

25

### BEEF CROSTINI

25

### MINI PATE TOAST

30

### CHERRY TOMATO SKEWERS

25

### CHILE MARINATED CHICKEN SKEWERS

20

### TUNA TARTARE BITES

25

### BEEF TARTARE BITES

25

### ARANCHINI

20

### SHRIMP COCKTAIL SHOOTERS

25



