

CONTEMPORARY
CUISINE

Fall 2021

Join us this semester as we celebrate the flavors that have inspired 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
Sept. 16th through Nov. 18th

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.

**September 16th
Mediterranean**

Salad
Mediterranean Cobb
Salad
\$5

Appetizer
Octopus Carpaccio
\$10

Fish
Branzino, Preserved
Lemon Gremolata,
Greek Style Dandelion
Greens
\$15

Entrée
Lamb Two Ways
Harissa Lamb Loin,
Mediterranean
Cassoulet with Giant
Beans and Merguez
\$20

Dessert
Olive Oil Cake, Tahini Ice
Cream, Honey Caramel,
Fig Jam
Included with meal

**September 30th
Asian Inspiration**

Salad
Thai Ground Chicken
Salad, Lime, Rice Powder
\$5

Appetizer
Korean Braised Short Rib
Bao, Pickled Daikon
Slaw, Kimchi Drizzle
\$10

Fish
Scallops, Wild Crafted
Mushroom Achar,
Coconut Broth
\$15

Entrée
Duck Ramen, Crispy
Duck Char Siu, Shiitake
Mushrooms, Soy
Marinated Egg
\$20

Dessert
Matcha-Black Sesame
Mousse Cake
Included with meal

**October 14th
Supper Club**

Salad
Wedge Salad
\$5

Appetizer
Crab Cake
\$10

Fish
Lobster Mac & Cheese
\$15

Entrée
Strip Steak, Loaded
Baked Potato,
Bordelaise Sauce
\$20

Dessert
Bread Pudding, Bourbon
Salted Caramel Ice
Cream
Included with meal

**October 21st &
October 28th
Autumn**

Soup
Apple Fennel Soup, Blue
Cheese & Fig Custard
\$5

Appetizer
'Nduja Arancini,
Marinara
\$10

Fish
Grilled Shrimp, House
Made Pasta, Butternut
Squash Sauce
\$15

Entrée
Porchetta, Chard, Sous
Vide Carrot
\$20

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

**November 11th &
November 18th
Winter**

Soup
Winter Vegetable
Chowder, Savory
Financier
\$5

Appetizer
Mushroom Risotto
\$10

Fish
Sous Vide Swordfish,
Curried Lentils, Lime
Leaf Butter
\$15

Entrée
Venison Wellington,
Root Vegetable Duxelle,
Blackberry Demi
\$20

Dessert
Malasada & Ice Cream
Included with meal