



**CHICAGO
RESTAURANT
WEEK 2019**

JANUARY 25 -- FEBRUARY 7

DINNER
\$36 | 2 COURSES

STARTER

SHRIMP TEMPURA AVOCADO MAKI

Tempura Shrimp | Cream Cheese | Avocado | Cucumber | Eel Sauce

SMOKED SALMON BEIGNETS

Herb Cream Cheese | Red Ribbon Sorrel | Pickled Red Onion

PUMPKIN VELOUTÉ

Herb Goat Cheese | Sourdough Crouton | Salted Pumpkin Seeds

ENTRÉE

ROASTED AMISH CHICKEN BREAST

Yukon Gold Potato Purée | Kalamata Olive Paste | Caramelized Fennel

SKUNA BAY SALMON

Napa Cabbage Compote | Pearl Onion Mussel Jus | Tomato

OPEN FACE RAVIOLI

Grilled Asparagus | Fava Bean & Red Onion Fricassee | Garlic Mushroom | Parmesan Cream

NoMI|KITCHEN

*The Restaurant Week menu is for each guest to enjoy individually.
Beverage, tax and gratuity not included.*



**CHICAGO
RESTAURANT
WEEK 2019**

JANUARY 25 -- FEBRUARY 7

DINNER
\$48 | 3 COURSES

STARTER

SHRIMP TEMPURA AVOCADO MAKI

Tempura Shrimp | Cream Cheese | Avocado | Cucumber | Eel Sauce

SMOKED SALMON BEIGNETS

Herb Cream Cheese | Red Ribbon Sorrel | Pickled Red Onion

PUMPKIN VELOUTÉ

Herb Goat Cheese | Sourdough Crouton | Salted Pumpkin Seeds

ENTRÉE

SEARED ANGUS STRIPLOIN FILET

Classic Gratin Dauphinois | Asparagus Meunière | Red Wine Cabernet Sauce

ALASKAN HALIBUT

Green Lentin Dupuis | House Smoked Bacon | Charred Onions | Beurre Blanc

PETIT RAVIOLI DE ROYAN

Tomato Shallot Cream | Parmesan | Roasted Tomato

DESSERT

LADY APPLE THIN TART

Vanilla Whipped Cream | Chocolate Caramel Sauce

BROWN BUTTER BLUEBERRY FINANCIER

Lemon Curd | Poppy Seed Brittle

BLACK FOREST GATEAU

NoMI|KITCHEN

*The Restaurant Week menu is for each guest to enjoy individually.
Beverage, tax and gratuity not included.*