

the Drawing Room
Restaurant Week 2012

\$33 PER PERSON 3-COURSE MENU
\$18 PAIRED COCKTAIL OPTION

FIRST _____

Romaine Salad | Spanish sweet peppers, creamy oregano vinaigrette, parmesan croutons
Lentil Soup | Spice roasted lamb, preserved lemon, Greek yogurt
Tempura Avocado | Cilantro purée, pickled red onion, cumin, tomato, lime
Marinated White Anchovies | Romesco toast, pickled fennel
Beef Tartare | Parsley-green peppercorn purée, mushrooms, shaved ciabatta
Chilled Shrimp Salad | Grapefruit, jicama, tarragon, cayenne gastrique

MAIN _____

Airline Chicken Breast | Balsamic roasted tomatoes, jasmine rice, heart of palm
Cheddar Whipped Polenta | Black kale, braised leeks, celeriac, rainbow carrot chutney
Spice Rubbed Pork Loin | Ginger stewed quince, wild rice, pecans
Mahi Mahi | Basil risotto, caper-kalamata relish, asparagus, white wine-fumet cream
Beef Short Rib | Butternut-apple purée, syrah reduction, roasted shallots, parsnips, thyme

DESSERT _____

Black Dog Gelato | Mini cookie
Pistachio Mousse | Kumquat preserves, coco nibs
Chocolate Panna Cotta | Cashew brittle, blood orange

EXECUTIVE CHEF: NICK LACASSE

CHICAGO
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