

Autumn is here...Enjoy the Season!

Starters

Beau Soleil Oysters from *New Brunswick* with a Granita of Local raised Espelette Pepper, Bellota Lardo, Crisp Cantabrian Anchovies, Ruby Red Grapefruit, Sweet Basil and EVOO **6 each**

Barnegat Light Sea Scallops scented with Vanilla Bean and Citrus, Dukkah Spiced Romanesco Cauliflower, Celery and Asian Pear Salad, Verjus Blanc and Parsnip Puree **22**

Fire Roasted Marconi Pepper Soup, Goat Cheese “Parisien” Gnocchi, Dried Apricots, Sunflower Seeds, Fragrant Olives and Pickled Garlic **13**

Salad of greencitymarket Beets and Sylvetta Arugula with Chestnut and Gruyère Cheese Beignets, Cranberry Aigre-Doux, Lacquered Pecans and Milk Jam **16**

Organic Carnaroli Risotto, Golden **Hen Egg**, Roasted “Hen of the Woods” Mushrooms, Shaved Black Truffles from *Alba*, Red Kuri Squash and Mustard Greens **23**

Duck Confit Agnolotti in “Brodo Di Prosciutto”, Roasted Delicata Squash, Hazelnut Crumble and Brown Butter **17**

Cow’s Milk Burrata from *Puglia*, *La Quercia* Prosciutto, Vibrant Carrots and Thistle Honey and Dill Roasted Luxury Pumpkin, Autumn Hoop House Greens, Medjool Date Puree, Fried Almond Vinaigrette and Grilled Moroccan Spiced Bread **21**

Mediterranean “Greek Salad” of *Mt. Vikos* Feta, Vine Ripened Tomatoes, Cucumbers, Chickpeas, Bermuda Onions, Kalamata Olives and “Our Mom’s” Warm Feta Cheese “Boereg” **16**

Hudson Valley Foie Gras, Walnut and Early Autumn Apple Galette, Calvados, Shaved Fennel, Poached Quince and Mâche **34**

Entrees

Wild Alaskan Halibut, “Baked” Borlotti Beans, Braised Savoy Cabbage, Golden Chanterelles, Roasted Pearl Onions, Slab Bacon “Shards” and Celery Root Cream **48**

Pan Roasted Redfish from the *Gulf of Mexico* with *Oaxacan Shrimp* and Confit Artichoke, Sweet Gypsy Peppers, Wheatberries, Black Tuscan Kale, Heirloom Grapes and Sauce “Américaine” **42**

Whole Roasted Snake River Rainbow Trout with Sunchoke and Foraged Mushroom Duxelle, Cracked Wheat, Smoked Eggplant, Charred Leek and Golden Raisin Ravigote **28**

Roast Breast of Pheasant, “Brûlée” Cipollini Onions, Mountain Huckleberries and Pheasant Leg “Croquette”, Sweet Potato Meringue, Roasted Brussels Sprouts, Enriched Jus and Winter Savory **37**

16oz. “Boneless” Wood Grilled “Prime” Ribeye of Beef, Roasted Fingerling Potatoes, Broccoli and Glazed Dutch Shallot, Sauce Foyot and *Fleur de Sel* **58**

Roast Quail, *Kurobuta Berkshire Pork Belly* and Oyster Mushrooms, Soft Corn *1880’s Heritage* Style Polenta, Confit Garlic, Braised Treviso Radicchio and Rutabaga **31**

Wood Grilled Prime Sirloin Steak “Frites”, “Fondue” of *Roquefort AOC* and *Herbs de Provence* Butter, Green Peppercorns, Armagnac and Crisp Onions **41**

Mulberry Lacquered Aged Moulard Duck Breast, Glazed and Preserved Black Mission Figs, Caramelized Belgian Endive, Young Turnips, Lemon Zest and Braised Beluga Lentils **47**

Lunch is back!! Thursday’s and Friday’s 11:30pm-2:00pm.

Please advise server of any food allergies, preferences or dietary restrictions. We will make every effort to accommodate your request.

22% Service Fee for parties of six or more. Enjoy complimentary Wi-Fi by logging into @Naha Free Wifi

Carrie Nahabedian~Best Chef “Great Lakes” and Tom Nahabedian “Best Design” Brindille~James Beard Foundation

NAHA is honored to have been awarded a 🍴 in the Michelin Chicago Restaurant Guide 2017 for 7 consecutive years

Visit our James Beard Award winning French restaurant Brindille at 534 N. Clark....brindille-chicago.com