

# SPRING is arriving....!

## Starters

**Kusshi Oysters** from *Vancouver Island*, White Chardonnay Vinegar and Juniper Ice, Smoked Trout Roe, Tarragon and Anise **6 each**

**Barnegat Light Sea Scallops** Scented with Vanilla Bean, Citrus and Spices, Roasted Fuji Apples and Sunchoke Purée, French Tarbais Beans, Winter Pear and Celery Juice, Spring Greens, Candied Lemon and “Beauty Heart” Radish **22**

Early Spring **Kohlrabi Soup** with Butter Poached Cracked Blue Crab, Blood Orange, Pea Shoots, Crème Fraîche, Mint and Shaved Radish **16**

**Salad** of *greencitymarket* **Beets**, *Julianna* Herb Crusted Goat Cheese, Italian Frisée, Sweet Potato Chips and Jonagold Apples, Toasted Green Pumpkin Seeds, Medjool Date and Apple Cider Syrup **18**

**Woodland Mushroom Custard**, Duck Egg Yolk, Broccoli and White Beech Mushrooms, Rich Cauliflower, Truffle Butter and *Parmesan Reggiano* “Crema” **19**

Italian “Fresh” Cow’s Milk **Burrata** from *Puglia* and *La Quercia* Prosciutto with Sylvetta Arugula, Butternut Squash and Japanese Eggplant, Roasted Almonds, Saba and Lambrusco Vinegar, Wood Grilled Rustic Ciabbata **24**

Mediterranean “**Greek Salad**” of *Mt. Vikos* Feta, Cucumbers, Roma Tomatoes, Chickpeas, Bermuda Onions and Kalamata Olives, Cracked Wheat Bulghur and “Our Mom’s” Warm Feta Cheese “Boereg” **17**

Wood Grilled **Quail** and Springtime Asparagus, Scallions and Soft Corn *1880’s Heritage* Style Polenta, Oyster Mushrooms, *O’Banon* Goat Cheese and Rosemary **20**

*Hudson Valley* **Foie Gras**, Preserved Cherries and Fennel, Hazelnut Streusel, Spiced Persimmon Brioche, French Honey Vinegar and Italian *Santa Maria Nouwella* Chocolate Liqueur **34**

## Entrees

“First of the Season” Wild *Alaskan* **Halibut** with Flavors of SPRING...

Fava Beans, Sweet Peas, Young Carrots, White Asparagus and Celery Root Purée **48**

California *Columbia River* **White Sturgeon** and Manila Clams, Wood Grilled Gem Romaine, Marble Potatoes and Sauce Gribiche with Local Sturgeon Caviar, Meyer Lemon and Chervil **42**

Wild *Carolina Coast* **Striped Bass** and **Black Trumpet** Mushrooms with Buttered Wheatberries, Fregola Sarda and Tender Leaf Spinach, Whole Roasted Jerusalem Artichokes, Foraged Sea Buckthorn Berries, Afghani Saffron “Rouille” Crostini and “Bouillabaisse” Broth **47**

**Kurobuta Berkshire Pork Belly** and a “Tarte Tatin” of Late Winter Root Vegetables and *Vacherin Mont d’Or*, Cipollini Onions, Hoop House Greens, Apple Balsamic and Enriched Natural Jus **32**

Wood Grilled “Prime” **Ribeye of Beef** and “Baked Potato” Purée with Slow Roasted Applewood Slab Bacon, Buttermilk and Chives, Confit Shallot, Oxtail Red Wine Sauce and *Fleur de Sel* **60**

Braised **Rabbit** and Organic Carnaroli Risotto with Zucchini, Yellow Squash and Hot Smoked Red Onions, Oven-Cured Tomatoes “from the vine”, Lacinato Kale, Thyme and “New Year’s” Extra Virgin Olive Oil **33**

Wood Grilled Prime **Sirloin Steak** “Frites” and Onions, “Fondue” of *Sofia* Ashed Goat Cheese and *Herbs de Provence* Butter, Green Peppercorns and Armagnac **41**

Lacquered Aged Moulard **Duck Breast**, Young Turnips, Foie Gras Braised Beluga Lentils, Caramelized Belgian Endive, Candied Kumquats, Poached Cranberries and Bergamot Scented Port Jus **47**

*New Zealand* Ranch **Venison** Loin, Toasted Farro, Confit Cockscomb and Crosnes, Rutabaga Purée, Glazed Pearl Onion, Spaetzle, Wild Harvested White Currants and Chestnuts **48**

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Visit Brindille, our French restaurant, just up the street... [brindille-chicago.com](http://brindille-chicago.com)

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