

Welcoming the Abundance of Spring!!!

Starters

Kusshi Oysters from *Vancouver Island*, Mignonette Sorbet, Smoked Trout Roe, Sliced Shallot and Tarragon **6 each**

Barnegat Light Sea Scallops Scented with Vanilla Bean, Citrus and Spices, Whole Roasted and Puréed Sunchokes, Toasted Barley, Acacia Honey with Fuji Apple and Celery Juice, Mache, Candied Citrus 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 Chilled *greencitymarket* **Beets** and *Lake Superior* Fried **Smelts**, Curry Toasted Green Pumpkin Seeds and Wild *Pacific Northwest* Wood Sorrel **16**

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

Italian “Fresh” Cow’s Milk **Burrata** from *Puglia* and *La Quercia* Prosciutto with Sylvetta Arugula, “Barely Cooked” Persian Inspired Byaldi, 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**

“Tarte Tatin” of Spring **Morel Mushrooms**, Charred Ramps, Green Garlic and Burgundy Snails
Tender Young Greens and *Pedro Ximenez* Sherry **20**

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

Entrees

Wild Alaskan Halibut with Flavors of SPRING...
Young Carrots, Sweet Peas, White Asparagus, Carrot Lemongrass Purée and Watercress Bouillon **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 Crisp Panisse, Buckthorn Sea Berries, Fragrant Greek Olives, Buttered Wheatberries with Tender Leaf Spinach and Piperade, Afghani Saffron “Rouille” Crostini and “Bouillabaisse” Broth **47**

Wood Grilled **Quail**, *Kurobuta Berkshire* **Pork Belly** and Young Asparagus,
Oyster Mushrooms, Scallions and Soft Corn *1880’s Heritage* Style Polenta, *O’Banon* Goat Cheese and Rosemary **38**

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

Organic Carnaroli Risotto with **Hearts of Palm** “Barigoule”, Marinated **Baby Artichokes**,
Oven-Cured Tomatoes “from the vine”, Foraged Mustard Greens and French Extra Virgin Olive Oil **33**

Wood Grilled Prime **Sirloin Steak “Frites”** and Onions,
“Fondue” of *Julianna* 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, *South African* Rooibos Tea Poached Rhubarb and Shaved Green Almonds **47**

Cassoulet of **Rabbit**, Roasted Saddle and Loin, Boudin Blanc and Leg Confit,
Flageolet Beans and Freshly Shucked Garbanzo and Fava Beans with Herb Bread Crumbs **42**

Visit Brindille, our French restaurant, just up the street... 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