

# 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 *greencity market* **Beets**, Foraged Wood **Sorrel**, Bartlett Pears and *O'Banon* Goat Cheese, Curry Toasted Green Pumpkin Seeds and Turkish Mulberries **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**, Spruce Tip Shortbread, Strawberry Aspic and Anise Scented Sabayon with Shaved Fennel, Wild Cicely and Pretzel Tuile **34**

## Entrees

**Wild Alaskan Halibut** with Flavors of SPRING... Young Carrots, Sweet Peas, White Asparagus, Carrot Lemongrass Purée and Watercress Bouillon **48**

“First of the Season” *Chesapeake Bay* **Soft Shell Crabs** with a Warm New Potato Salad, Charred Gem Lettuce, Meyer Lemon and Pickled Garlic Aioli **33**

Olive Oil Poached Wild Alaskan Troll **King Salmon** and Crisp Panisse, Fragrant Greek Olives, Buttered Wheatberries with Spinach, Piperade and Vine-Ripened Tomato “Bagna Cauda” **47**

Wood Grilled **Quail**, Kurobuta *Berkshire* **Pork Belly** and Young Asparagus, Oyster Mushrooms, Scallions and Soft Corn *1880's Heritage* Style Polenta **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, *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**

Slowly Smoked **Lamb Shank** with Greek Yogurt and Flageolet Bean Purée, Fava Bean “Falafel”, Guanciale “Chips”, Shucked Garbanzo Beans and Rich Lamb Jus **38**

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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