

# Looking forward to a Glorious Summer and Independence Day Holiday....!

## Starters

**Kusshi Oysters** from *Vancouver Island*, Mignonette Sorbet, Smoked Trout Roe, 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 Apple Mint **22**

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

**Salad of greencity market Beets**, Beautiful Hoop House Greens, Early Summer Peaches and Raspberry “Aigre-Doux”, Housemade Ricotta, Lemon Verbena, Curry Toasted Green Pumpkin Seeds, Crisp Pecans and *Roquefort* Cracker **16**

**Crisp Chesapeake Bay Soft Shell Crab** with a Warm New Potato, Spinach, Corn, Fava and French Bean “Succotash” Salad, Charred Gem Romaine Lettuce, Meyer Lemon, Brown Butter and Pickled Garlic Aioli **20**

**Organic Carnaroli Risotto**, Marinated Baby **Artichokes**, Wild **Morels** and French Burgundy Snails, Shaved Summer **Truffles** from *Alba*, Oven-Cured Tomatoes “from the vine”, Mustard Greens and Extra Virgin Olive Oil **26**

**Warm Carrot Custard** with Duck Egg Yolk, **White Asparagus**, White Beech Mushrooms, Rich “Crema” of *Parmesan Reggiano*, Summer **Truffles** and Purple Allium **25**

**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, Cracked Wheat Bulghur, Kalamata Olives and “Our Mom’s” Warm Feta Cheese “Boereg” **17**

**Hudson Valley Foie Gras**, Blue Spruce Tip Shortbread, Strawberry Aspic and Anise Scented Sabayon, Shaved Fennel and Pretzel Tuile **34**

## Entrees

**Wild Alaskan Halibut** with Flavors of Young Carrots, Sweet Peas, *Hamakua Farm* Hearts of Palm, Carrot Lemongrass Purée and Watercress Bouillon **48**

**Wild Copper River “Sockeye” Salmon**, Olive Oil Poached with Asparagus, Wheatberries and Spigarello Greens, Fragrant Greek Olives and Slow Roasted “Piperade”, Vine-Ripened Tomato “Bagna Cauda”, Crisp Panisse and Opal Basil **47**

**16oz. Stagel Farm “Porterhouse” Pork Chop**, Wood Grilled with Charred Bulb Onions, Rustic Provençal Ratatouille, Thyme and Genovese Basil **35**

Split Roasted “Dressed” Ranch **Squab** and **Foie Gras**, Summer Red Bing **Cherries**, Medjool Date and Foie Gras Butter Brioche Toast, *Santa Maria Nouwella* Chocolate Liqueur and Peppermint **44**

**Wood Grilled “Prime” Ribeye of Beef** and “Baked Potato” Purée, Slow Roasted Applewood Slab Bacon, Buttermilk and Chives, Glazed Dutch Shallot, Oxtail Red Wine Sauce and *Fleur de Sel* **58**

**Wood Grilled Quail**, Kurobuta *Berkshire* **Pork Belly**, Purple Asparagus, Scallions and Freshly Shucked Garbanzo Beans, Oyster Mushrooms, Soft Corn *1880’s Heritage* Style Polenta and Confit Green Garlic **38**

**Wood Grilled Prime Sirloin Steak “Frites”**, “Fondue” of *Roquefort* AOC and *Herbs de Provence* Butter, Green Peppercorns, Armagnac and Crisp Onions **43**

**Lacquered Aged Moulard Duck Breast**, Young Turnips, Braised Beluga Lentils, Caramelized Belgian Endive, *South African* Rooibos Tea Poached Rhubarb, Nasturtium and Dianthus Blossoms **47**

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Visit Brindille, our French restaurant, just up the street... [brindille-chicago.com](http://brindille-chicago.com) Stay tuned for the re-opening of LUNCH this Autumn!

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