

NAHA

Celebrates Chicago Restaurant Week 2018

DINNER

To Start...

Hot and Cold Soup, Crisp Cauliflower dusted with *North African* Dukka Spices, Roasted Peanuts, *Lebanese* Labneh and

or

Salad of Beautiful Hoop House **Greens**, *greencity market* **Beets** and Jonagold Apples,
Toasted Green Pumpkin Seeds, Apple Cider and Verjus

or

Tarte Tatin of Caramelized Belgian Endive, Red Cabbage and Local Goat Cheese
scented with Caraway, Juniper and Balsam Fir, Sylvetta Arugula and Balsamic

or

A Pair of Fire Lake Oysters from *New Brunswick*,

White Chardonnay Vinegar Sorbet, Red Ruby Grapefruit, Smoked Trout Roe, Tarragon and Olive Oil

in addition

Cow's Milk Burrata, *La Quercia* **Prosciutto** and Vibrant Carrots roasted with Italian Thistle Honey,
Date Puree, Crisp Almonds and Wood Grilled Spiced Moroccan Bread **\$21**

Next...

Kurobuta Berkshire Pork Belly and Organic Carnaroli **Risotto**

roasted Cellared Winter Root Vegetables, Glazed Red Onions, Crisp Kale and Enriched Natural Jus with 1

or

acquired Aged Moulard **Duck Breast**, Honey and Anise Seed Roasted Red Kuri Squash and Ginger Puree
Beluga Lentils, Watermelon Radish and Port

add *Hudson Valley* Foie Gras **\$18**

or

Filet of Alaskan Cod with Cracked Wheat Bulghur, Wood Charred Scallions,
Green Beans, Spinach and Cured Tomato, Braised Grape Leaf, Lemon and *Sicilian* "New Year's" EVOO

or

Wood Grilled Natural Prime Sirloin Steak Au Poivre with a "Fondant" of Fingerling Potatoes,
Applewood Slab Bacon "Marmalade" and Onions "Lyonnaise" Herbs de Provence and Brandy

To Finish...

Oeuf à la Neige, Preserved *Door County* Cherries, Tapioca Pearls and Candied Honeybell Orange
with Flavors of Chocolate, Vanilla, Caramel and Spun Sugar

or

Kazandibi "Ottoman Custard" with Rhubarb, Lemon Cream, Red Wine and Caramelized Tuile Crisp

or

A Selection of **Goat Cheese** from *Judy Schad* and *Capriole Farm, Kentuckiana* with *Wisconsin* Hook's Blue
Compote of Turkish Mulberry, Currants and Golden Raisins

\$44

In Addition...