

NAHA

Celebrates Chicago Restaurant Week 2018

LUNCH

To Start...

Herb 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

Goujonettes of **Pacific Cod**, Salted Capers, Crème Fraiche and Horseradish
or

La Quercia **Lardo Crostini**, Confit Sweet Garlic and Crusty Ciabatta

in addition

Olive Oil and Za'atar Spiced **Focaccia Bread Service \$4pp**

Next...

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

with Butternut Squash, Slow Roasted Red Onions, Curly Kale and *Parmesan Reggiano* Shards
or

1 Cow's Milk Burrata, Beluga Lentils, Roasted Winter Vegetables, Sylvetta Arugula and Golden Raisin Ravioli
or

Filet of Snake River Brook Trout, Olive Oil and Mustard Seed Crushed Potatoes,
Brown Butter Spaghetti Squash and Spinach, Cipollini Onion Brulee and Lemon
or

Trophy "Twisted" Noodles, Cremini Mushrooms, Roasted Zucchini, Winter Savory and Pinot Noir

To Finish...

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

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

\$22

In Addition...

The NAHA **Cookie** Assortment **\$10**

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 **\$22**

No substitution, sharing of courses or exceptions to this menu. All courses must be ordered at the same time.