

Happy Holidays.....Enjoy the Season!

Starters

Beau Soleil Oysters from *New Brunswick* with a Granita of Locally raised Espelette Pepper, Bellota Lardo, *Cantabrian* Anchovies, Ruby Red Grapefruit, Sweet Basil and EVOO **6 each**

Barnegat Light Sea Scallops scented with Vanilla Bean and Citrus, Dukkah Spiced Romanesco Cauliflower, Celery and Asian Pear Salad, Verjus Blanc and Parsnip Puree **22**

Autumn Pumpkin and Apple Cider **Soup** scented with Licorice and Ginger Root, Crème Fraîche, Goat Cheese “Parisien” Gnocchi, Dried Apricots and Sunflower Seeds **13**

Salad of *greencitymarket* **Beets** and Sylvestra Arugula with Chestnut and Gruyère Cheese Beignets, Cranberry Aigre-Doux, Lacquered Pecans and Milk Jam **16**

Organic Carnaroli **Risotto**, Golden **Duck Egg**, Roasted “Hen of the Woods” Mushrooms, Shaved Black Truffles from *Alba*, Red Kuri Squash and Mustard Greens **23**

Duck Confit Agnolotti in “Brodo Di Prosciutto”, Roasted Delicata Squash, Hazelnut Crumble and Brown Butter **18**

Nantucket Bay Scallops, Potato Gnocchi and ‘Nduja Sausage, Sea Beans, Candied Buddha Hand Lemon and Garlic Bread Crumbs **22**

Cow’s Milk **Burrata** from *Puglia*, *La Quercia* Prosciutto, Vibrant Carrots, Thistle Honey and Dill Roasted Luxury Pumpkin, Hoop House Greens, Medjool Date Puree, Fried Almond Vinaigrette and Grilled Moroccan Spiced Bread **21**

Mediterranean “**Greek Salad**” of *Mt. Vikos* Feta, Vine Ripened Tomatoes, Cucumbers, Chickpeas, Bermuda Onions, Kalamata Olives and “Our Mom’s” Warm Feta Cheese “Boereg” **16**

Hudson Valley Foie Gras, Walnut and Autumn Heirloom Apple Galette, Shaved Fennel, Poached Quince, Mâche and Calvados **34**

Entrees

Herb Crusted *Rhode Island Monkfish*, *Kurobuta* Pork Belly, Rutabaga and Braised Treviso Radicchio, 1880’s Heritage Soft Corn Polenta and Lobster Broth Fragranced with Orange and Olives **38**

Gulf of Mexico Redfish with *Oaxacan Shrimp* and Confit Young Artichoke, Sweet Gypsy Peppers, Wheatberries, Black Tuscan Kale, Toasted Pumpkin Seeds and Golden Chanterelles **42**

Whole Roasted *Snake River Rainbow Trout* with Sunchoke and Matsutake Duxelle, Cracked Wheat, Smoked Eggplant, Charred Leek and Golden Raisin Ravigote **31**

Roast Breast of **Pheasant**, “Brûlée” Cipollini Onions, Mountain Huckleberries and Pheasant Leg “Croquette”, Sweet Potato Meringue, Roasted Brussels Sprouts, Enriched Jus and Winter Savory **39**

16oz. “Boneless” Wood Grilled “Prime” **Ribeye of Beef**, Gratinée of Broccoli, Potato and Oxtail, *Rush Creek Reserve* Winter Cow’s Milk Cheese, Sauce Foyot and *Fleur de Sel* **59**

Confit **Goose** and Flageolet “**Tourtiere**” with Celery Root, Cabbage and Pearl Onions, Italian Frisee and Warm Cockscomb Vinaigrette **32**

Loin of *New Zealand Ranch Venison* with flavors of Early Winter.... Salsify, Crosnes, Malabar and Tender Leaf Spinach, Acorn Squash with Armenian Preserved Black Walnut Syrup and Lingonberries **49**

Mulberry Lacquered Aged Moulard **Duck Breast**, Glazed and Preserved Black Mission Figs, Caramelized Belgian Endive, Young Turnips, Lemon Zest and Braised Beluga Lentils **46**

Thank you for your friendship and support as we start our 18th year in Chicago!

Lunch is back!! Thursday’s and Friday’s 11:00am-2:00pm.

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 2018 for 8 consecutive years

Visit our James Beard Award winning French restaurant Brindille at 534 N. Clark....brindille-chicago.com