

Only 97 Days of Summer...make each one count!

Starters

Beau Soleil **Oysters** from *New Brunswick*, Mignonette Sorbet, Smoked Trout Roe, Shallot and Chervil **6 each**

Barnegat Light **Sea Scallops** scented with Vanilla Bean and Citrus, Dukka Spiced Roasted Cauliflower, "Puffed" Barley and Shaved Celery Salad, Candied Citrus, Tart Cherries, Verjus Blanc and Apple Mint **22**

Summer **Corn Soup** with Butter Poached Cracked **Blue Crab** and **Salmon Tartare**, Crème Fraîche, Rye Shards and Tarragon **16**

Salad of *greencity market* **Beets**, Summer Tropical Melons and Beautiful Hoop House Greens, Summer Peaches and Raspberry "Aigre-Doux", *Meadow Melody* Cheese, Lemon Verbena, *Roquefort* Crackers and Pecans **16**

Crisp Chesapeake Bay **Soft Shell Crab**, Charred Gem Romaine Lettuce and Fried Green Tomato, "Russian Dressing" and Brown Butter **18**

Organic Carnaroli Risotto, Marinated Baby Artichokes and French Burgundy Snails, Shaved Summer Truffles from *Alba*, Oven-Cured Tomatoes, Mustard Greens and Extra Virgin Olive Oil **22**

Veal Tortellini, Soft Housemade Ricotta and "Blistered Shishito" Peppers, Hazelnut Gremolata, Pea Vines and Sun Gold Tomato Broth **17**

"Fresh" Cow's Milk **Burrata** from *Puglia* and *La Quercia* Prosciutto, Summer Heirloom Tomatoes, Marinated Gold Bar and Zucchini, Sylvetta Arugula, Roasted Almonds, Saba and Lambrusco Vinegar, Wood Grilled Rustic Ciabatta "Pan Con Tomaté" **24**

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

Hudson Valley **Foie Gras** with a "Tarte Tatin" of Caramelized Apricots and Fennel, Peach Leaf Gastrique, Sauternes and Mache **34**

Entrees

Wild Alaskan **Halibut** with **Flavors of Summer**...Golden Chanterelles, Buttered Baby Corn, Marinated Summer Bean Salad and Crisp Squash Blossoms, Basmati Rice "Pilaf" and a "Fondue" of Cabbage **48**

Wild Copper River "**Sockeye**" **Salmon**, Olive Oil Poached with Broccoli, Wheatberries and Spigarello Greens, Greek Olives and Slow Roasted "Piperade", *Cherokee Red Tomato* "Bagna Cauda", Crisp Panisse and Opal Basil **47**

Filet of "**Walleye**" **Pike** from *Lake Huron*, Pan Roasted with a Mediterranean Inspired Cracked Wheat, Smoked and Roasted Eggplant "Salad", Charred Baby Leeks, Preserved Lemon and Apple Balsamic **28**

Locally Raised **Chicken**, Whole Roasted with Vibrant Carrots and Moroccan Spiced Croutons, Kohlrabi and Date Puree, Candy Onion, Radish and Coriander "Slaw", Rich Natural Jus **29**

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**

Roast Quail, *Kurobuta Berkshire* **Pork Belly** and Oyster Mushrooms, Soft Corn *1880's Heritage* Style Polenta, Confit Garlic, Braised Treviso and Cipollini Onions "Brulee" **31**

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 and Caramelized Mirabelle French Golden Plums and Belgian Endive, Young Turnips with Candied Lemon, Braised Beluga Lentils and Blueberries **47**

Visit Brindille, our French restaurant at 534 N. Clark...brindille-chicago.com

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