



DINNER
WINTER 2024
SESSION 1

BEGINNINGS

- 12 Grilled Mushroom & Lettuce Wrap - lion's mane mushroom, five spiced tofu, jalapeno, lime
- 19 Suzuki Tartare - nasturtium, peppercress, coconut, peanut, lemongrass, chili
- 18 Prosciutto & Gnocco Fritto - caprino cheese, black currant-pepper jam
- 16 Avocado & Winter Chicory Salad - grapefruit, poblano, crimini, buttermilk

GRIDDLE BREAD & DUNKS

- 16 Hummus - beets, olives, tarragon
- 18 Whipped Ricotta - TRC hot honey, burnt lemon
- 16 Japanese Eggplant - Magnolia Grill confit tomatoes, herbs
- 16 French Onion Dip - truffle oil, chives

STARCH

- 20 Japanese Sweet Potato - northern style Thai curry, basil
- 23 Stuffed Pappardelle - melted leeks, cauliflower, parmesan cheese
- 26 Fazzoletti - spicy braised lamb, chili crunch, parmesan cheese
- 35 Clay Pot Rice - pork belly, lap cheong, shiitake, yuba, kale

SUBSTANCE, GRILLED

- 20 Broccoli - broccoli puree, shitake, breadcrumb salsa
- 22 Carrots - carrot spoon bread, Steen's molasses, buttermilk-dill dressing
- 37 Black Cod - fennel, endive, enoki mushrooms, lime
- 48 Turbot - swiss chard, fingerling potato, kombu beurre blanc
- 30 Half Chicken a la Brasa - black eyed peas, ginger-scallion salsa verde
- 80/40 Bone in Strip (18oz) or Bavette Steak (7oz) - miso bagna cauda, lettuces, ssamjang, tangerine nouc cham, pickles

IN CONCLUSION

- 18 Basque Butter Cake - confit apple, miso caramel, apple cider sabayon
- 14 Royal Milk Tiramisu - black tea mousse, praline chocolate, hazelnut brown sugar
- 14 Forbidden Rice Pudding - coconut, mango, rice crispy



Many of our ingredients are grown and sourced from the roof of this very building and other Chicago rooftops by The Roof Crop. Ask your server or visit theroofcrop.com to learn more.

Please let your server know of any food allergies