Chicago Restaurant Week 2021
March 19—April 4, 2021  5-10 p.m. Dinner
Table d’Hote, choose one per course

**First**
- Rutabaga Bisque  Spence Farm rutabaga pureed with local leeks and Kilgus Farmstead milk, garnished with candied apples and pumpernickel croutons
- Tampa-style Devil Crabs  Spicy deviled crab croquettes garnished with bitter greens, pickled finger chilies, black bean puree, and Jarlsberg fundito

**Bread Service:**
- Jalapeno Cheese Cornbread  Hazzard Free Farm Althea’s white cornmeal bread studded with jalapenos and Hook’s aged Cheddar

**Entrée:**
- Oxtail Dumplings  Fischer Farms oxtails braised in dried chiches and onions, served in their own gravy with sauteed sweet potato dumplings and button mushrooms
- Jerked Catfish  Alabama catfish marinated in a spicy jerk rub and char-grilled, served with mashed plantain, coconut rice, sweet and sour mustard greens, pineapple salsa
- Porcini Mushroom Tempura  Blue corn chestnut spaghetti, pea shoot and sorrel salad with candied peanuts and benne

**Dessert:**
- Brandy Bread Pudding  brandy and orange peel bread pudding, spiced apple butter salted sorghum ice cream, toasted oat streusel
- Boca Negra  Dark chocolate chili cake, benne-almond candy, dulce de leche, horchata sorbet

$39 per person
Total table participation required. Tax and service charge not included.