

Winemaker Dinner

909 NORTH
CHICAGO

MENU

Foie Gras PB&J

Dark Rye | Blackberry Preserves | Sage Crisp
Sparkling Vin de City Rosé

Live Action Tableside Salad Plating Chef's Autumn Harvest Salad

Brussel Sprouts | Frisee | Pancetta Tuile | Sweet Potato | Goat Cheese
| Pickled Cranberries | Spiced Pumpkin Seeds | Pomegranate Emulsion
Viognier 2023

Appetizer Course

Forest Mushroom Arancini

| Brown Butter Sauce | Winter Kale
Barbera 2021

Surf & Turf

Venison Loin | Colossal Butter Poached Shrimp | Celeriac Puree | Braised Radicchio
| Winter Citrus | Pea Tendrils | Pan Jus
GSM 2021 - Grenache Syrah Mourvedre

Vegan Surf & Turf- Special Request

Lions Mane Filet | Lobster Mushroom | Celeriac Puree | Braised Radicchio
| Winter Citrus | Pea Tendrils | Pan Jus

Bakery Reception Interactive Tables

Assorted Pastries | Cakes | Tartlets | Fruit preserves | Savory Sauces
Cherrivino

THURSDAY, NOVEMBER 7 6:30PM \$145

