

The Grocery Bistro

Chicago Originals Restaurant Week Menu

1st. Course

HOUSEMADE CHARCUTERIE – Country style pork pate, Rabbit Rillette, Chicken Mousse, Garlic Crostini, Fig Mustard

or

ARTISANAL CHEESE PLATE- Chef's selection of Domestic Artisan Cheeses served with Truffle honey, Apricot and Black Mission Fig Terrine

2nd. Course

PARNSNIP and APPLE SOUP – Candied Pecans, Apple Cider Crème Fraiche

or

PEAR SALAD – Lola Rosa and Green Oak Leaves, Honey Poached Pear, Candied Pecans, Bayley Hazel Blue Cheese, Star Anise Vin

3rd. Course

PAN SEARED DIVER SCALLOPS – Braised Short Ribs, Parsnip and Apple Puree, Black Kale, Veal Reduction

or

BRAISED PORK CHEEKS – Creamy Pumpkin Polenta, Rainbow Swiss Chard, Spiced Apples, Pork Jus

4th. Course

SPICED DONUTS – Spiced Pear Compote

Or

CRÈME BRULEE – Changes daily