

# Annual Chicago Originals Restaurant Week

## Le Titi de Paris

January 23—February 4

3-Courses—\$29.12, plus beverages, tax and gratuity

### Le Menu

Classic Garlic, Pernod and Parsley Burgundy Snails

Or

Velouté of Wild Mushrooms and Thyme

Or

“Classic” Caesar Salad with Parmesan Crisp

Or

Charcuterie Tasting—Country Pâté, Rabbit Rillette, Duck Mousse, Dried Sausages, Mustards,

Sweet Tomato Chutney

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*Braised Boneless Beef Short Ribs on Garlicky Potato Purée, Jus Natural*

Or

*Mushroom Crusted Breast of Chicken, Trilogy of Cheeses Risotto, Forestiere Sauce*

Or

*Sautéed Spiced Rhode Island Skate Wing served with Angel Hair Pasta*

*and Lemon, Caper, and Sun-Dried Tomato Essence*

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*Toasted Almond Profiteroles with Tahitian Scented Vanilla Ice Cream*

*and Warm Valrhona Chocolate Sauce*

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