



## RESTAURANT WEEK PRIX FIXE MENU

March 3-9, 2024 | \$47/person plus tax & gratuity

### 1<sup>st</sup> COURSE

*Select one*

#### SHRIMP BISQUE

Shrimp, cream, tomato juice, brandy, and fennel topped with puff pastry

#### CAPRESE SALAD

Fresh mozzarella, tomato, and fresh basil drizzled with extra virgin olive oil & balsamic glaze

### 2<sup>nd</sup> COURSE

*Select one*

#### CHILEAN SEA BASS

Pan-seared Chilean sea bass with lemon cream sauce, sautéed spinach, red pepper, fresh asparagus, and roasted garlic mashed potatoes

#### NEW YORK STRIP STEAK

Center-cut New York Strip Steak served with roasted Yukon gold potatoes and cabernet mushroom sauce

### 3<sup>rd</sup> COURSE

*Select one*

#### CRÈME BRÛLÉE

French style custard made with cream, milk, caramelized sugar, and fresh berries

#### MOLTEN CHOCOLATE CAKE

Dark chocolate cake with a soft-melted center served warm with vanilla gelato and raspberry sauce

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