



DINNER PACKAGE MENUS

The Delight

Organic Field Greens

*With fresh mangoes, candied walnuts, and
colored Zebra tomatoes*



Pan Roasted Boneless Farm Raised Chicken

*With garlic mash, honey carrots, French beans
and a natural jus reduction*

Or

Tortilla Crusted Halibut

*With vegetable Risotto asparagus, baby carrots
and a Puttanesca sauce*



Traditional Chicago Cheesecake

*Served with raspberry sauce & glazed sauce
and fresh berries*

\$36 per person

All prices are subject to a 18% Service Charge and applicable Sales Tax



The Magnificent Mile

Traditional Caesar Salad

Crisp Romaine lettuce tossed with Caesar dressing



Angus Filet

*Serrano and Manchego gratin
grilled white asparagus*

Or

Seared Sockeye Salmon

*With young corn ragout, double baked
Potato cake and watercress salad*

Or

Pan Rosted Boneless

Farm Raised Chicken

*With garlic mash, honey carrots, french beans
and a natural jus reduction*



Crème Brûlée

Fresh Berries and whipped cream

\$45 per person

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The Empire

Baked Maryland Jumbo Lump Crab Cake

*On a vegetable ragout, melted cheddar cheese
and Greek yogurt*

Or

Pan Seared Scallops

Crispy zucchini, and Basque apple gratin

Or

Soup of the Day



Angus Filet

*Serrano and Manchego gratin, grilled white
asparagus, and port reduction*

Or

Pan Roasted Boneless Farm Raised Chicken

*With garlic mash, honey carrots, French beans an
natural jus reduction*

Or

Farm Raised King Salmon

*With young corn ragout, double baked potato
Cake and watercress salad*



Caramel Cinnamon Almond Tart

*Topped with Bavarian white chocolate and
creamy caramel*

\$55 per person

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