



LONDONHOUSE[®]

CHICAGO

RESTAURANT WEEK | JANUARY 24-FEBRUARY 9 | 5P-10P
\$48 DINNER PER PERSON

EXCLUDES TAX & GRATUITY

| | |
|-----------------------|-------------------|
| Executive Chef | Elizabeth Sweeney |
| Chef De Cuisine | Justin Gomes |
| Executive Pastry Chef | Thomas Gorczyca |

AMUSE BOUCHE ^(G)
Arcadian Pearl Oyster

BREAD SERVICE
Rosemary Focaccia, Seeded Lavosh

FIRST COURSE SELECT ONE

SALAD ^{(V)(G)}
Wilted Curly Spinach, Roasted Sunchoke, Apple, Butternut Squash, Aged English Cheddar, Cider Reduction

BEEF TARTARE ^{(G)(*)}
Smoked Egg Yolk, Chipperbecs, Nasturtium

FAROE ISLAND SALMON CRUDO ^{(G)(*)}
Burnt Citrus, Basil

SECOND COURSE SELECT ONE

SLAGEL FARMS SUCKLING PIG ^(G)
Honey Nut Squash, Apple, Apple Cider

GREEN CIRCLE CHICKEN ^(G)
Yukon Gold, Charred Onion, Wildflower Honey

MAITAKE MUSHROOM ^(V)
La Tur, Brioche, Black Trumpet & Beech Mushrooms, Green Onion

THIRD COURSE SELECT ONE

LEMON MERINGUE BAR
Lemon Buttermilk Poundcake, Lemon Gel, Toasted Meringues

ROCKY ROAD BROWNIE SUNDAE
Chocolate Malt Ice Cream, Pecan Praline

HOUSEMADE SORBET ^{(G)(V)}
Chocolate Malt Ice Cream, Pecan Praline

(G): GLUTEN FREE (V): VEGETARIAN

(*): Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.



AT LONDONHOUSE CHICAGO