



AUGUST 29, 2009

CHICAGO

EAST COAST MEETS MIDWEST

Chefs: Mike Lee + Amy Christiansen

— **SNACK** —

Cheese Cracklings: Parmesan Reggiano / Smoked Gouda / Kasseri Sheep's Milk

— **AMUSE** —

Ceviche: Lake Superior Walleye / Yuzu Kosho / Brown Butter

— **STARTER** —

Yellow Watermelon, Seedling Farms / Heirloom & Roma Tomato Confit, Green Acres / Mountain Jack Cheese, Nordic Creamery
Basil Sorbet, by Nice Cream

— **SALAD** —

Grilled Romaine Heart / Pecorino Romano / Roasted Red Pepper / Pickled Shallot / Red Wine Vinegar Ice

— **SOUP** —

Sweet Corn Chowder, Iron Creek Farms / Great Lakes Whitefish Fritter

— **OFFAL** —

Piedmontese Pickled Beef Tongue / Parsley Salad, Heritage Prairie Farm / Kimchee Puree / Cornichon

— **SORBET** —

Mango Chili Lime, by Nice Cream

— **VEAL** —

Veal Breast / White Bean / Smoked Italian Sausage, Paulina Market / Rainbow Chard / Fontina

— **LAMB** —

Lamb Breast / Purple Haze Carrot, Earth First Farms / Candied Vanilla Pistachio / Tzatziki

— **PORK** —

Kakuni, Japanese Pork Belly / Grits / Spicy Mustard

— **DESSERT** —

Flamin' Fury Peach Pie, Paul Friday Farm / Blueberry Vanilla Ice Cream, by Nice Cream

— **THANK YOU** —

Brent Ross / Megan Geelhoed / Matt Feczko / Alexis Feczko / Andy Schwegler / Julie Morelli / Kris Swanberg at Nice Cream / Sarah Grieb

