



~ *Appetizers / Soup / Salads* ~

Warm Scallops Fan

*Fennel Seed & Cumin Socca, Rosemary White Bean Puree, Grapefruit Gelee
Micro Salad*
14

Foie Gras Terrine

Quince Paste, Sunchoke Relish
19*

Baked Brie & Pistachios

Rosemary Pear Puree
13

Saffron Risotto

Mushrooms, Chorizo & Peas
15

Frogs Legs

Truffled Coconut Emulsion
18*

Snails Cassolette, Tarragon Almond Butter, Fermented Garlic

Prosciutto, Shallots, Toasted Almonds
13

Soup du Jour

Chef's Seasonal Creation
11

Organic Mesclun House Salad

*Dried Cranberries, Toasted Pumpkin Seeds, Gorgonzola, Apples
Balsamic & Grape Seed Dressing*
12

Endive & Shaved Brussels Sprouts Salad

Candied Walnuts, Oranges, Aged Parmesan, House Dill Dressing
14

~ **Prix Fixe Menus** ~

Three-Course

Choice of Appetizer, Soup or Salad, Choice of Entrée, Choice of Dessert \$59

Four-Course

Choice of Appetizer, Choice of Soup or Salad, Choice of Entrée, Choice of Dessert \$69

*** \$5 Surcharge with Prix-Fixe Menus**

Chef Bacle's Five-Course Seasonal Degustation Menu

\$80/ Paired with Wine \$130

For harmonious dining, the tasting menu is created for the entire table only.

- *Courtright's is judicious about sourcing organic & sustainable products whenever possible. We work closely with our farmers & purveyors to bring you the season's best.*
 - *Accommodations for special diets available*
 - *For parties of 6 or more 18% gratuity is added.*

~ *Fish / Vegetarian* ~

Butter Poached Maine Lobster Tail & Claw

*Sauerkraut, Smoked Mussels, Clams, Pearl Onions, Peas, Tournay Potatoes
Lobster-Beer Sauce*

39

Roasted Organic Shetland Salmon

*Horseradish Crushed Yukon, Shaved Fennel, Olives, Watermelon Radishes
Dill Beurre Blanc*

37

Poached Sturgeon in Passion Fruit Broth

*Banana & Macadamia Nut Black Rice, Sweet Potato Puree, Green Papaya
Lime Mango Sauce*

36

Seafood from the Market

*Butternut Squash Puree, Roasted Pineapple, Bacon Barley, Spinach
Vanilla Fumet*

36

Seasonal Vegetable Composition

28

~ *Meat* ~

Roasted Indiana Duck Breast & Confit Leg

*Tournay Potatoes, Roasted Pearl Onions, Brandy Plums, Celery Root, Brussels Sprouts
Duck Sauce*

37

Red Wine Braised Pheasant Leg & Roasted Breast

Gnocchetti, Turnips, Salsify, Bacon, Baby Beets & Asparagus

38

Roasted Free Range Chicken

French Beans, Parsnip Puree, Celery Root, Chanterelle Cream

35

Roasted Duroc Pork Chop

*Cinnamon Black Bean Puree, Apples, Chestnuts, Roasted Grapes, Smoked Almonds
Pork Sauce*

36

Pan-Seared Filet Mignon

*Crushed Purple Potatoes, Roasted Baby Carrots, Cauliflower & Broccoli Florets
Dijon Brandy Sauce*

39

Grilled Rib-Eye

*Truffle & Foie Gras Crushed Potatoes, Asparagus & Wild Mushrooms
Cabernet Sauce*

40

Roasted Australian Lamb Rack & House Sausage

*Parmesan Olive Ricotta Crepe, Roasted Garlic, Chick Peas, Mint & Pearl Couscous
Cumin Lamb Jus*

40

***Awarded  MICHELIN Star
“The MICHELIN Guide Chicago 2012”***