



THE BOARDING HOUSE
Food & Wine

WELCOME TO CHICAGO RESTAURANT WEEK 2018!

\$44 for three courses, \$33 for three courses with pasta

First Course

(choice of one)

BOARDING HOUSE SALAD v, GF

candied walnuts, pickled red onion, cherries, feta

-or-

BABY SPANISH OCTOPUS v, GF

edamame hummus, charred tomato vinaigrette, marcona almonds, black olives, cilantro

-or-

PAOLO'S BURRATA v, GF

apple butter, radish, celery and apple salad, almonds

-or-

POTATO & LEEK SOUP v, GF

whipped crème fraîche, black truffle puree, chive oil

Second Course

(choice of one)

TORCHIO PASTA v

truffle cream, woodland mushroom medley, pecorino romano

-or-

FAROE ISLAND SALMON GF

black quinoa, butternut squash, charred cipollini onion, baby spinach, vermouth cream

-or-

FLAT IRON STEAK GF

roasted brussels sprouts, peewee potatoes, veal jus

-or-

ROASTED CRYSTAL VALLEY CHICKEN GF

potato puree, broccolini, pearl onions, mushrooms, truffle jus

Third Course

(choice of one)

CHOCOLATE MOUSSE CAKE v, GF

caramel, sea salt

-or-

VANILLA BEAN CHEESECAKE v

sour cherries

****The Restaurant Week menu is designed for each guest to enjoy individually;
regular restaurant menu items may be ordered in addition***

*****Beverages, tax and gratuity not included***

******v signifies items that are vegetarian, GF signifies items that are gluten free or can be made gluten free***