

CHICAGO



RESTAURANT WEEK 2026

FRIDAY, JAN. 23 - SATURDAY, FEB. 7, 2026

DINNER MENU

For the Table

Warmed Baguette & Sweet Cream Butter

==== HORS D'OEUVRE ====

choice of

ONION SOUP AU GRATIN

the french classic baked with jarlsberg

MELTED BRIE ^(V)

apricot jam, brown butter walnuts, mint, croutons

ESCARGOTS DE BOURGOGNE

wild oven-roasted snail, garlic-herb butter

FRISÉE & LARDON SALAD*

warm thick-cut bacon, soft-poached organic egg,
champagne-dijon vinaigrette

==== ENTRÉE ====

choice of

POT OF MUSSELS MARINIÈRE & FRITES

leek, onion, garlic, white wine

TROUT ALMONDINE

french green beans, brown butter, lemon

ROAST PORK LOIN* ^(GF)

preserved plum, acorn squash,
brown butter jus, sage

STEAK FRITES CLASSIQUE* ^(GF)

maitre d'hotel butter, hand cut frites

==== DESSERT ====

CLASSIC PROFITEROLE ^(V)

vanilla ice cream, housemade hot fudge

(GF) - gluten free (V) - vegetarian

==== **\$60 PER PERSON** ====

plus tax (gratuity not included)

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❦ DINNER ❦

Choice of
HORS D'OEUVRE, ENTRÉE & DESSERT

MON·AMI·GABI
Bistro Classique

*These items are cooked-to-order. Consuming raw or undercooked meats, poultry, seafood, shellsh, or eggs may increase your risk of foodborne illness. Please alert your server if you have special dietary restrictions due to a food allergy or intolerance.

As a way to offset rising costs, we have added a 3.5% surcharge to all checks.
You may request to have this taken off your check should you choose.