

# CHICAGO



## RESTAURANT WEEK 2026

FRIDAY, JAN. 23 - SUNDAY, FEB. 8, 2026

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### DINNER MENU

*For the Table*

Warmed Baguette & Sweet Cream Butter

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

*choice of*

ONION SOUP AU GRATIN

the french classic baked with gruyère

MELTED BRIE <sup>(V)</sup>

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 <sup>(GF)</sup>

french green beans, brown butter, lemon

ROAST PORK LOIN\* <sup>(GF)</sup>

preserved plum, acorn squash, brown butter jus, sage

STEAK FRITES CLASSIQUE\* <sup>(GF)</sup>

maitre d'hotel butter, hand cut frites

#### ==== DESSERT =====

CLASSIC PROFITEROLES <sup>(V)</sup>

vanilla ice cream, housemade hot fudge

(GF) - gluten free (V) - vegetarian

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

plus tax (gratuity not included)

# RESTAURANT WEEK 2026

❦ DINNER ❦

*Choice of*  
HORS D'OEUVRE, ENTRÉE & DESSERT

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**MON·AMI·GABI**<sup>®</sup>  
*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.