

COUNTDOWN TO MIDNIGHT

MONDAY, DECEMBER 31 IN 676 RESTAURANT & BAR

PLEASE CALL FOR RESERVATIONS, 312-944-7676.

MIDWEST CHEESE & CHARCUTERIE

CHEF'S SELECTION OF SEASONAL SPECIALTIES 25

MOODY BLUE- EMMI ROTH

delightfully creamy with subtle smoke flavor

JULIANA - CAPRIOLE FARMSTEAD

buttery and smooth with a natural rind of herbs

SIX YEAR CHEDDAR - WIDMER

rich nutty flavor becomes increasingly sharp and addictive

DUCK TERRINE - MAPLE LEAF FARM

studded with cranberries and pistachio

COPPA- GUNTHORP FARM

cured pork butt rubbed with juniper and mace aged 30+ days

SMOKED SALMON – H. FOREMAN & SON

Hand cured scottish salmon is perfumed by friction-burning oak legs sourced from sustainable forests

SOUPS & SALADS

CAESAR SALAD

romaine / anchovy garlic dressing / brioche croutons 12

MIXED GREENS

apple / spiced honey vinaigrette 10

BEET SALAD

arugula / green beans / shaved onion / tomato / goat cheese / broken olive vinaigrette 12

SUNCHOKE & PARSNIP BISQUE

garlic chips / nutmeg / chive oil

SWEET POTATO & LENTIL SOUP

house Italian sausage / tuscan kale / parmesan 10

SHAREABLES

BACON WRAPPED DATES

pimento cheese / linguica 12

DEVILED EGGS

shaved truffle / caviar
(three / 9) (six / 13)

FIG & PEAR FLATBREAD

caramelized onions / bent river camembert 16

ENTRÉES

GNOCCHI

parmesan cream / kale / meyer lemon 25

ROSEMARY CRUSTED RACK OF LAMB

pee wee potato confit / brussels sprouts 42

ROASTED CHICKEN

white bean / squash / smoked chicken sausage 26

SALMON

cauliflower mash / capers / lemon beurre blanc 30

PREMIUM STEAKS

au gratin potatoes / asparagus / house steak sauce

FILET 6 OZ. 40 / 10 OZ. 60

RIBEYE 18 OZ. 62 / DRY AGED BONE-IN 18 OZ. 80

SWEET ENDINGS

TRIPLE CHOCOLATE CAKE

milk, white & dark chocolate bavarian creams
chocolate genoise / chocolate ganache glaze 11

HOLIDAY RED VELVET CAKE

cream cheese icing / cocoa butter 10

EGGNOG CRÈME BRULEE

peppermint whipped cream / gingerbread 9