

# **NAHA** *celebrates* 2012 Chicago Restaurant Week

## **Eat it up Chicago!**

### **Lunch.....**

#### ***To start, your choice of:***

Wood-Grilled *Monterey Bay* Calamari, Salad of Kohlrabi, Granny Smith Apples and Fennel, Meyer Lemon, Crème Fraiche and Mustard Seeds

Organic Carnaroli Risotto, Spanish Chorizo, Kaboucha Squash and Pumpkin Seeds

Red Kuri Squash Soup, Buttermilk Ricotta scented with Sorghum and Star Anise, Spaghetti Squash and cracked Hazelnuts

A Simple Salad of Beautiful “Hoop House” Greens, Roasted Locally Grown Beets with Apple Cider and NAHA Blossom Honey, “Beauty Heart” Radishes and *Julianna* Herb-Crusted Goat Cheese

#### ***Next.....***

*Louisiana Bay* “Snapper” in a “Winter Garden” of Wheatberries, Roasted Pears, Poached Cranberries and Celery Root Vinaigrette

*North African* “Tagine” of Chicken Thigh with Flavors of the *Middle East*, Armenian Cracked Wheat Bulgur, Greek Yogurt and Turkish Apricots, Spiced Chickpeas and Candied “Honeybell”

Garganelli Pasta, Fire-Roasted Eggplant, Zucchini and Peppers, Young Spinach and Shaved Manchego, Smoked Eggplant “Mousseline”

*Mishima Ranch* “Kobe” Wagyu Beef Brisket, Caramelized Carrots, Turnips and Parsnips, Beluga Lentils and Sylvetta Arugula

Slow Roasted and “Glazed” Slab Bacon with a Salad of Italian Frisee, *Capriole Farm* Goat Cheese, Asian Pear and Garlic Crusted Croutons

#### ***To Finish....***

A Sampling of Midwestern Crafted Artisan Cheese

Parfait of Coconut Cream, “Ruby Red” Grapefruit, Toasted Meringue and Spiced Rum

Chocolate and Almond Dacquoise, *Door County* “Preserved” Cherries, Bourbon and Vanilla “Croustade” of Bananas, Cashews and Caramel

**\$22.00**

**No Substitutions, sharing of course or exceptions to the menu. All courses must be ordered at the same time.**

**Please advise server of any food allergies or dietary restrictions/preferences. We will make every effort to accommodate requests based on timing and availability.**

## Dinner.....

### ***To start, your choice of:***

Soup of “Late Winter” Heirloom Squash from *Genesis Farm* with a “Muesli” of Sorghum Rolled Oates, Bacon “Drippings” and Pumpkin Seeds, Spaghetti Squash and Cocoa ‘Nib” Oil

Coddled Hen’s Egg, Foraged and Cultivated Mushrooms with *Three Sister’s Garden* Grits, Crisp “Ruffled” Kale and “Bandaged” Cheddar Cheese Popcorn

A Simple Salad of Beautiful “Hoop House” Greens, Roasted Locally Grown Beets with Apple Cider & NAHA Blossom Honey, *Great Hill* Blue Cheese and “Beauty Heart” Radishes

### ***Next.....***

*Kurobuta* “Berkshire” Pork Belly and Organic Carnaroli Risotto, Wood-Grilled “Bermuda” Red Onions, Swiss Chard and Red Kuri Squash

*Mishima Ranch* “Kobe” Wagyu Brisket, Caramelized Carrots and Turnips, Crisp Parsnips, Buttered Wheatberries and Sylvestra Arugula

Skate Wing, Pan-roasted with Cauliflower, Savoy Cabbage and Kohlrabi, “Fragrant” Winter Greens, Caraway Seed, Mustard and Chive

Lacquered *Hudson Valley* Moulard Duck Breast and Foie Gras with a “Tarte Tatin” of Blush Quince and Fennel, Licorice and Port **\$44**

### ***To Finish.....***

NAHA Cookies and Frivolities

A Sampling of Midwestern Crafted Artisan Cheese

Parfait of Coconut Cream, “Ruby Red” Grapefruit, Toasted Meringue and Spiced Rum

Chocolate and Almond Dacquoise, Door *County* “Preserved” Cherries, Bourbon and Vanilla

“Croustade” of Bananas, Cashews and Caramel

**\$33.00/\$44.00**

**No Substitutions, sharing of course or exceptions to the menu. All courses must be ordered at the same time.**

**Please advise server of any food allergies or dietary restrictions/preferences. We will make every effort to accommodate requests based on timing and availability.**

**NAHA appreciates your consideration for this special menu presented for the Chicago Tourism Bureau “Eat it Up!” Restaurant Week.**

**NAHA proudly supports the efforts of The Greencity Market, The John G. Shedd Aquarium and The Greater Chicago Food Depository. We are proud of the relationship of our farmers and purveyors across the Midwest and America for supporting the community and their dedication to a more sustainable environment.**