

PARK VIEW

SEASONAL SUMMER

STARTERS

Salmon Gravlax

housemade, golden raisin-pistachio pistou, grilled bread

Provençal Bean Dip

summer cucumber salad, fresh dill, crème fraiche

Duck Leg Confit

wood braised, red lentils, swiss chard, roasted onion, dijon dressing

"BLT" Toast

crispy peppered bacon, charred romaine, green tomato jam, roasted garlic-parsley mayo, brioche

Burrata

heirloom tomato salad with basil gelée

Soup of Yesterday

"come on, you know it's better the next day!"

MAIN

Chicken

roasted breast, braised thigh, baby potatoes, charred local broccoli, natural jus

Lake Trout

lake superior, pan-roasted, caramelized cauliflower, shaved fennel, raised celery, celery broth

Salmon

faroe islands, slow roasted then pan crispy, summer bi-color corn and green bean salad, tarragon vinaigrette

Skirt Steak*

wood grilled, 3-peppercorn, piperade, cottage fries and braised shallot vinaigrette

Pasta

pappardelle, kale, yellow squash, cherry tomatoes, pecorino romano

SALADS

Ravinia Caesar

classic, chopped romaine, creamy parmesan dressing, garlic croutons
add rosemary roasted chicken
add herb roasted salmon

Brussels Sprouts

shaved then charred, arugula, grilled indiana pit ham, smoked onion soubise, pickled mustard seeds

Beets

roasted aromatic, pink grapefruit, candied walnuts, frisee, pink peppercorn creme fraiche dressing

DESSERTS

Strawberry Shortcake

chantilly cream

Chocolate Ganache Tart

chocolate anglaise

Summer Berry Crisp

oats & brown sugar

Gelato

madeleine