



SEMI-PRIVATE DINING

Cherry Circle Room
Semi-Private Dining Packet
12 S Michigan Avenue
Chicago, IL 60603





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3 COURSE DINNER

— \$85 per guest —

PARKER HOUSE ROLLS

whipped honey butter

1ST COURSE

SIMPLE GREENS

radish, white balsamic, soft herbs

— or —

CAESAR SALAD

crouton, grana padano

2ND COURSE

— choice of three —

CAVATELLI

morel mushrooms, fava beans, spring onion

ALASKAN HALIBUT

asparagus, brown butter, almond

GREEN CIRCLE CHICKEN

savory bread pudding, pork belly and turnips

CHATEAUBRIAND

au poive, grilled scallion, hasselback potato

DESSERT

— choice of two —

BUTTERCAKE

whip cream, raspberry preserves, raspberry crunch

CHOCOLATE MOUSSE

chocolate almond crunch, honey whip

CHEESECAKE

white chocolate, meyer lemon
& yuzu citrus marmalade

ESPRESSO BRULEE

chocolate espresso bean crunch,
caramel tonka bean whip





4 COURSE DINNER

— \$95 per guest —

PARKER HOUSE ROLLS

whipped honey butter

1ST COURSE

SIMPLE GREENS

radish, white balsamic, soft herbs

— or —

CAESAR SALAD

crouton, grana padano

2ND COURSE

— choice of three —

STEAMED BOUCHOT MUSSELS

lobster broth, coconut, red curry

MOSAIC OF BEETS

roasted, pickled, raw, ricotta, sicilian pistachio

RISOTTO

broccoli, smoke cured egg yolk, parmesan

3RD COURSE

— choice of —

CAVATELLI

morel mushrooms, fava beans, spring onion

ALASKAN HALIBUT

asparagus, brown butter, almond

GREEN CIRCLE CHICKEN

savory bread pudding, pork belly and turnips

CHATEAUBRIAND

au poive, grilled scallion, hasselback potato

DESSERT

— choice of two —

BUTTERCAKE

whip cream, raspberry preserves, raspberry crunch

CHOCOLATE MOUSSE

chocolate almond crunch, honey whip

CHEESECAKE

white chocolate, meyer lemon

& yuzu citrus marmalade

ESPRESSO BRULEE

chocolate espresso bean crunch,

caramel tonka bean whip





SUPPLEMENTAL ADD-ONS

— available in addition to each menu —

CAVIAR AND TOAST

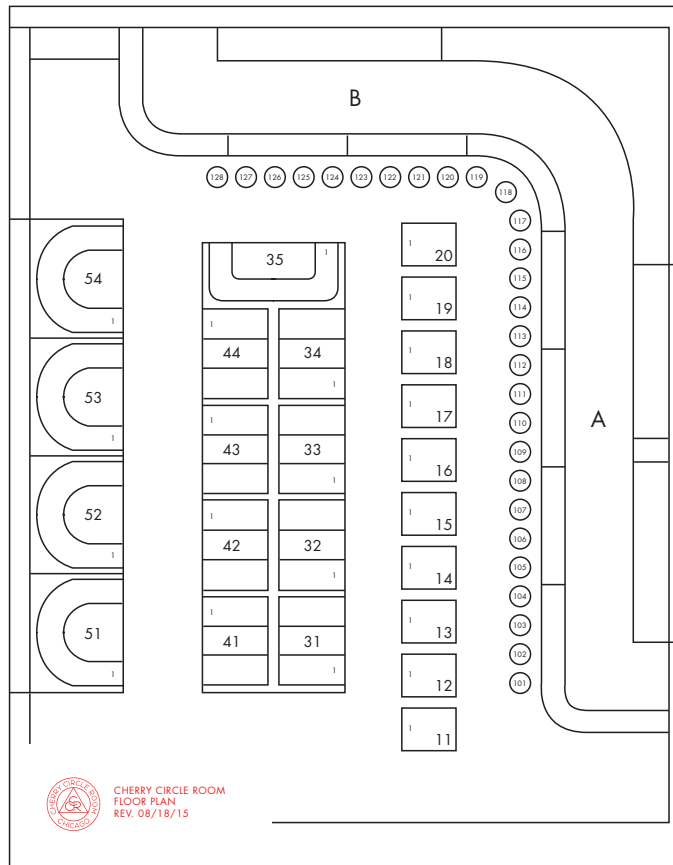
6 grams siberian ossetra caviar, scrambled eggs,
runny yolk, traditional accompaniments
*additional \$30 per guest

POACHED LANGOUSTINES

carrot, sea bean, langoustine bisque
*additional \$23 per guest

AXE HANDLE PRIME RIB STEAK

— to be carved tableside —
40 to 48oz, \$2.75 per ounce





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