



January 27 - February 9, 2017

VOLO RESTAURANT

Dinner Menu | \$44

Please select one from each course

First Course

chilled oysters (3); served with mignonette & cocktail sauce

pork belly on-a-stick; crispy house-made pancetta (2), maple mustard

taco; hard shell smoked paprika chicken tacos (2), shaved sheep's milk cheese, avocado purée

beet salad; roasted beets, crumbed feta, red wine vinaigrette

Second Course

steak tartare; hand-cut raw filet mignon, parsley, Dijon, caper, onion, quails egg

mussels; white wine, shallot, parsley & French butter

pumpkin flatbread; pumpkin purée, dressed greens, parmesan, smoked pumpkin seeds

prosciutto rocket; Berkshire prosciutto and arugula rolls, cherry tomato balsamic

Third Course

tuna nicoise; pan seared ahi tuna, hard boiled quails egg, haricots vert, olives, roasted red peppers, potatoes

duck confit; braised red cabbage, truffled white beans, red wine reduction

lamb stew; braised lamb leg, root vegetables, puff pastry

crispy eggplant & spinach saag; seasoned eggplant, yogurt spinach purée, curried lentils

Fourth Course

Chicago Restaurant Week Dessert Special

**The Restaurant Week menu is designed for each guest to enjoy individually; regular restaurant menu items may be ordered in addition.*

***Beverages, tax and gratuity not included.*

****Please ask your server about gluten-free options.*

Chicago Restaurant Week is produced by Choose Chicago.

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