



Foundation Room Diningroom Menu

First course

Artesian cheese Plate with cranberry preserve & candied Almonds

Hamachi crudo with Avocado puree & Blood orange vinaigrette

Maryland crab cake with roasted red pepper Aioli & melted Leeks

Braised maple glazed pork belly served over caramelized
vidalia onion and parsley coulis

chef's selected soup of the day

second course

Belgian endive with spanish garroxta & red wine vinaigrette

Baby spinach salad with sherry bacon vinaigrette & pickled cherries

THIRD COURSE

Arctic char with saffron bulgur, haricot verts & chardonnay jus

Roasted lamb rack israeli couscous, cumin greek yogurt & mint coulis

Grilled 12 oz. rib eye, sweet potato, roasted sunchoke & Gruyere terrine

prime bone-in Filet mignon

veal tenderloin & poached lobster with sautéed baby zucchini,
patty pan squash & tomato hollandaise

The Chicago Foundation Room celebrates the American farmer and the care and
knowledge that go into producing and delivering the
country's most wholesome and flavorful foods

Foundation Room chef Matthew Castro