



# Foundation Room Diningroom Menu

## salads

Belgian Endive salad  
Lime pepper vinaigrette, grapefruit, cucumber

Thai Beef salad  
Sliced beef, chilis, Lime juice

Ahi tuna caesar salad  
romaine hearts, focaccia croutons

grilled chicken caesar salad  
romaine hearts, focaccia croutons

## tapas style social dining

### MODERN INTERNATIONAL

Patatas Bravas  
spicy glazed potatoes, black pepper aioli

sherry braised mushrooms  
sautéed crimini mushrooms with dry sherry and herbs

serrano ham croquettes  
five croquettes filled with serrano ham, fontina cheese, red peppers

marinated olives and cheeses  
mediterranean olives, diced fontina cheese

calamari  
pickled jalapenos, cilantro caper aioli

rootbeer glazed chicken wings  
six wings in a rootbeer demi glaze reduction

Lobster tacos  
achiote glaze, avocado



short rib sliders  
mustard seed bbq, onion strings

Lump crabcakes  
spicy remoulade

#### **INDIAN/ASIAN**

Hummus and Bread  
hummus, pita bread, whole wheat tortilla triangles

chicken satay  
spicy cashew sauce

tandoori chicken lollipops  
mint raita

chicken tikka lettuce wraps  
carrots, cucumbers, chopped cashews, iceberg lettuce, dipping sauces

shrimp and vegetable summer rolls  
three rolls with sweet chili sauce, spicy cashew sauce

korean short ribs  
sweet korean barbecue, toasted sesame

tandoori king prawns  
cucumber salad

Ahi tuna sashimi  
mango, pickled onions, avocado

### **Large Plates & Featured Entrees**

chicken satay  
five skewers with nasi goreng, sate sauce

grilled chicken breast  
yukon garlic fries, asparagus

miso glazed black cod  
forbidden rice, bok choy

cambas al ajillo  
garlic prawns with chorizo hash



seared diver scallops  
bacon hash, red pepper beurre blanc

grilled lamb chops  
seasonal vegetables, whipped potatoes

new york strip steak  
twelve ounce prime strip steak, garlic spinach, whipped potatoes

center cut filet mignon  
garlic spinach, whipped potatoes

### sides

garlic spinach

whipped potatoes

chorizo hash

bacon potato hash

curry fries

garlic fries

nasi goreng

white cheddar macaroni and cheese

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