



# Foundation Room Diningroom Menu

## First course

chef's selected soup of the Day

Hudson Valley Camembert  
accented with Golden Raisin Jam

grilled Madagascar prawns  
marinated in ginger and mango

crispy provimi veal sweetbreads

Labelle Farms seared foie gras  
apricot chutney, muscat, pink peppercorn syrup

## second course

Mixed Baby Green Salad  
Balsamic vinaigrette, Black-eyed Peas

Foundation Caesar

Prosciutto de Parma Salad  
shaved Pecorino, sherry vinaigrette

Lobster Salad  
shaved fennel Black truffle Asparagus puree



### THIRD COURSE

Alaskan salmon  
slow roasted tomatoes, asparagus

seared halibut filet  
braised swiss chard, roasted sunchoke

Hawaiian Kona kampachi  
fennel puree, shaved radish, sake beurre blanc

Compart Family Farms pork rib chop  
Maytag blue cheese gratin, cognac soaked prunes

Grove Meat Lamb loin  
endive, salsa verde and roasted tomato

Prime bone-in filet mignon  
garlic mashed potato, oyster mushrooms

Thousand Hills Farms New York strip loin  
creamed spinach, goat cheese pommes Anna

Provimi veal porterhouse  
white asparagus

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