



The Allerton Hotel Presents

M Avenue Restaurant

Chicago Restaurant Week

PRIX FIXE Dinner Menu

\$32

First Course

*Celery Root and Granny Smith Apple Potage
With Crispy Prosciutto*

*Baby Arugula Salad with Blood Orange Segments, Oven Roasted Grape
Tomatoes, Aged Goat Cheese and Hazelnut Vinaigrette*

*Seared Jumbo Diver Scallop
With Quince and Melted Leeks*

Entrée

*Pan Seared Brown Rice Crusted Tofu with Roasted Sweet Potato
And Minted Green Pea Puree*

*Pistachio Crusted Yellowfin Tuna with Stewed Tri-Color Lentils
And White Mustard Cabbage*

*Free Range Airlined Breast of Chicken with Bamboo Rice
And Meriquez Gumbo*

*Braised Lamb Shoulder with Caramelized Earth Vegetables
And First of Season Mushroom Fricassee*

Dessert

Trio of Fresh Fruit Sorbetto's

*Hazelnut Chocolate Bread Pudding
With Blood Orange Jam*