



CHICAGO RESTAURANT WEEK 2019
\$36 DINNER MENU

First Course

BUTTERNUT SQUASH SOUP

white miso, chive, butternut squash chips

CRUNCHY SPICY TUNA ROLL

black rice, chili oil, masago mayo,
cucumber, tempura crumb, red tobiko

QUINOA & MUSHROOM SALAD

arugula, mixed greens, onion, radish, house sesame dressing

Second Course

RED WINE BRAISED SHORT RIB

all day braise, roasted garlic mashed potatoes,
crispy onions, natural beef jus, broccolini, radish

ROASTED AMISH CHICKEN

caramelized brussels sprouts, walnuts,
roasted garlic mashed potatoes, soy butter sauce

LOCH DUART SCOTTISH SALMON

chimichurri, sautéed asparagus, sesame miso, house quinoa blend

Third Course

SICKY TOFFEE PUDDING

sweet pudding cake, hazelnut praline,
chocolate mousse, cocoa crumble, vanilla bean gelato

SHIBUYA HONEY TOAST

seasonal fruit, vanilla bean gelato,
whipped cream, strawberry sauce

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