

MARQUEE MENU

5 - 6 PM. \$55 PER PERSON

VALET PARKING EXTENSION INCLUDED

APPETIZER CHOICE

CARROT SOUP

Wild leek fromage, focaccia, chive oil

KALE SALAD

Sweet potato, honey crisp apples, Parmesan, cashew dressing

SALMON POKE

Soy ginger vinaigrette, endive, wontons

ENTRÉE CHOICE

POACHED SALMON

Crispy winter vegetables, allium, umami vinaigrette

CACIO DE PEPE

Three peppercorn blend, Pecorino, lemon, herb crumble

PORK BELLY

Heirloom polenta, apricot, popped sorghum, hazelnuts

DESSERT CHOICE

COCOA TART

Dark chocolate fudge cake, coconut brittle, coconut sorbet

BANOFFEE BREAD PUDDING

Banana bread, toffee caramel, banana ice cream



TRAVELLE



JEFF VUCKO, CHEF DE CUISINE

DANIELLE MARELLI, PASTRY CHEF

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Ingredients sourced in partnership with
Nichols, Mick Klug, Severson, Green Acres,
Mint Creek, Froggy Meadows, 1871 DairOy