

HIDE + SEEK

Chicago Restaurant Week

Four Course Dinner Menu | 60 per guest

Select one dish per course, tax, gratuity, and beverage not included. Entire table participation required.

Course One

Brussels Sprouts (v)

maple glazed, shawarma spiced crispy lentils, herbed labneh

Caesar Salad

romaine, shaved cauliflower, crispy prosciutto, bagna cauda croutons

Croquetas

short rib, jamon, fontina cheese, sungold tomato sauce, pepper jam

Course Two

Ravioli (v)

lemon ricotta, baby squash, bubu arare

Lumache

sausage, rapini, vodka sauce, leek cream, herb ricotta

Parisian Gnocchi

lobster, cherry tomato, lobster butter, tomato breadcrumb

Course Three

Cauliflower (v)

farro, pickled onion, raisin gastrique

Braised Short Rib (v, gf)

whipped potatoes, pickled watermelon, cipollini

Spanish Octopus

romesco, marbled potatoes, caper oregano vinaigrette

Dessert

Dark Chocolate Sea Salt Cookie (v)

vanilla ice cream

v = vegetarian
gf = gluten free

Add-Ons 9

french fries | glazed baby carrots (v, gf)



**CHICAGO
RESTAURANT
WEEK 2025**

JAN 24 - FEB 9

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please let us know if you have any dietary restrictions. A service charge will be applied to all parties