



European Cheese & Charcuterie

Select 3 From Each Category

La Peral Blue, Aged Manchego, Delices de Cremier, Parmigiano-Reggiano
and

Chorizo Cantimpalo, Speck Alto Adige, Saucisson Sec, Jamón Serrano

French Baguette, Candied and Spiced Nuts, Dried Fruit, Rosemary, Peach and Black Pepper Jam
\$20

Caviar

Petrossian Royal Ossetra

30 Gram Jar

\$135

Wild Hackleback

30 Gram Jar

\$60

Caviar Served with Brioche Toast Points, Crème Fraîche

Marchesa Caviar Parfait

Smoked Atlantic Salmon, Chopped Egg, Whipped Crème Fraîche,
Layer of Domestic Caviar

\$25

Caviar Service Suggested Pairing:

Champagne Taittinger Brut *La Française*

\$25

Chilled Stolichnaya Elite Vodka

\$12

Appetizers

Steak Tartare

Hand-Chopped Prime Steak, Raw Egg Yolk, Cornichons, Toast Points

\$15

Ratatouille 'Confit Byaldi'

Eggplant, Tomato, Zucchini, Yellow Squash, Mushrooms, Smoky Pipérade

\$13

Shrimp Jovan

Pan-Sautéed Shrimp, Garlic, Black Pepper and Butter Sauce,
Grilled Sourdough Bread

\$15

Salads

Insalata Marchesa

Bibb, Arugula, Radicchio, Frisée, Slivered Onions, Carrots,
Shaved Parmigiano-Reggiano, Truffle Butter Crostino,

Champagne Tarragon Vinaigrette^[SEP]

\$12

Jamón Serrano

Bibb, Arugula, Frisée, Jamón Serrano, La Peral Blue, Confit Orange,
Paprika Vinaigrette

\$13



Entrées

Winter Perigord Truffle Shaved on Your Dish

\$50

Risotto di Zucca Violina

Riso Carnaroli, Butternut Squash, Tuscan Kale, Shallot, Pistachios, Parmigiano-Reggiano

\$28

Chuletero Doble -- Duo of Iberico de Bellota

Two Rib Chops, Grilled and 'Drunken,' Beet Purée,

Marinated Baby Beet Escabeche, Iberico Bacon

\$39

French Bistro Chicken

Herb and Butter-Basted Chicken, Roasted Potatoes

\$19 Half \$38 Whole

Branzino Agrodolce

Mediterranean Seabass, Golden Raisins, Caramelized Fennel,

White Balsamic Vinegar

\$27

Faroe Island Salmon

Grilled Fillet, Squash Purée, Gnocchi Parisienne, Lemon-Scented Kale Salad, Lemon Beurre Blanc

\$28

Steak-Frites

Prime Top Sirloin, Rosemary Butter, Sprinkle of Maldon Sea Salt,

Belgian Frites

\$35

Coquille St. Jacques

Poached Diver Scallops, Mushroom Duxelles, Peruvian Potato Purée, Béchamel, Gruyère

\$28

Moules-Frites

Steamed PEI Mussels, Cava and Carrot Romesco, Belgian Frites, Caper Aioli

\$24

Filet Mignon

Prime 6 Ounce Petite Beef Fillet, Rosemary Butter Basted,

Whipped Potatoes, Haricots Verts

\$38

Rambouillet Heritage Lamb Chops

Two Double Chops Grilled, Sauce Vierge, Port Reduction Drizzle,

Purple Pommés Purée

\$46

Trio de Champignons

Seared Trumpet, Cremini and Hen-of-the-Wood Mushrooms,

Creamy Thyme and Celery Root Purée

\$25

Etcetera

Pommés Purée, Cream, Butter \$9^{SEP}

Haricots Verts with Mushrooms, Herb Butter, Shallots, Thyme, Parsley \$9

Belgian Pommés Frites, Caper Aioli \$8

Three Private Dining Rooms Extensive Wine & European Spirits List Lunch Debuts Spring 2018

MARCHESA
535 N. Wells Street
Chicago, Illinois 60654

