

# *the | Drawing Room*

*Winter 2014*

## *PLATES*

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**Steak Tartare** | marrow mustard, cornichon, potato matchsticks

**P.E.I Mussels** | fennel citrus broth, garlic, shallot, frites, saffron aioli

**Smoked Trout** | red and golden beets, shaved fennel, mache, horseradish vinaigrette

## *MIDCOURSE*

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**Caramelized Parsnips** | crispy miatake mushroom, pickled beet, arugula, sherry thyme vinaigrette

**Ricotta Gnocchi** | winter squash puree, punterelle, preserved lemon

**Apple Salad** | shaved Brussels sprouts, cheddar, marcona almond, meyer lemon, sage 9

## *ENTRÉES*

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**Coulette Steak** | sweet potato, roasted broccoli, sunchoke puree, sauce au poivre

**Half Roasted Chicken** | romesco sauce, haricot vert, roasted garlic butter

**Grilled Lamb Burger** | garlic aioli, roasted red pepper, balsamic-shallot jam, greens

**Winter Squash Crepe** | red quinoa, parmesan mornay, charred scallion, crispy sage

## *DESSERT*

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**Chef's Selection**

EXECUTIVE CHEF: Thomas Sheean

### *Hours of Operation*

Tue-Sat: 5:00PM to 1:00AM

Bar Extended Hours:

Friday: 3:00AM

Saturday 4:00AM

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