

. PETIT . POMEROY

CHICAGO RESTAURANT WEEK LUNCH 2025

- \$30 three course prix fixe menu | Excludes beverage, tax & gratuity -
- Available Sat & Sun 11:30 AM - 4:00 PM | January 24 - February 8 -

◆ ————— PREMIÈRE ————— ◆ CHOOSE ONE

Croquette de Poulet
Sauce Gribiche, Cornichon

Smoked Trout Rilette
Horseradish, Whole Grain Mustard, Trout Roe, Gaufrettes

Winter Squash Soup
Beurre Noisette, Pumpkin Seeds, Aleppo

◆ ————— ENTRÉE ————— ◆ CHOOSE ONE

Seared Tuna Niçoise
Hard Boiled Egg, Haricot Vert, Potato, Tomato, Olives, Banyuls Vinaigrette

Le Club Sandwich
Shaved Turkey, Bacon, Tomato, Avocado, Little Gem Lettuce, Garlic Aioli

Champignon en Croute
Warm Mushroom Tarte, Melted Leeks, Gruyère

◆ ————— DESSERT ————— ◆ CHOOSE ONE

Vanilla Ice Cream Sundae
Chocolate Sauce, Peanuts, Luxardo Cherry

Chocolate Pot de Crème
Brandied Cherries, Whipped Crème Fraiche, Cacao Nib Tuile

White Chocolate Mousse
Macerated Strawberry, Pistachio Crunch

- *Substitutions politely declined* -

. PETIT . POMEROY

CHICAGO RESTAURANT WEEK DINNER 2025

- \$60 three course prix fixe menu | Excludes beverage, tax & gratuity -
- Available nightly 4:30 pm - close | January 24 - February 8 -

PREMIÈRE

CHOOSE ONE

Seared Tuna Niçoise

Hard Boiled Egg, Haricot Vert, Potato, Tomato, Olives, Banyuls Vinaigrette

Les Huitres Grilles au Gratin

Grilled Oysters, Maître d'Hotel Butter, Gruyère, Toasted Breadcrumb

Vol-au-Vent

Braised Lamb, Celeriac, Brussels Sprouts, Fromage Blanc

ENTRÉE

CHOOSE ONE

Risotto aux Champignons

Mushrooms, Chèvre, Truffle

Côte Courte Ravioli

Braised Short Rib, Bordelaise Glace, Tomato Marmalade

Striped Sea Bass

Melted Leeks, Caviar Beurre Blanc, Crispy Shallot

DESSERT

CHOOSE ONE

Profiteroles Pralinées aux Amandes

Almond Pastry Cream

Chocolate Pot de Crème

Brandied Cherries, Whipped Crème Fraiche, Cacao Nib Tuile

White Chocolate Mousse

Macerated Strawberry, Pistachio Crunch

- Substitutions politely declined -