

PETIT POMEROY

CHICAGO RESTAURANT WEEK DINNER 2026

- \$60 three course prix fixe menu | Excludes beverage, tax & gratuity -
- Available nightly 4:30 pm - close | January 23 - February 7 -

PREMIÈRE

CHOOSE ONE

Lobster Bisque

Maine Lobster, Crème Fraîche, Tarragon

Duck Vol-au-Vent

Duck Confit, Wild Mushrooms, Grand Marnier Jus

Celeriac and Truffle Remoulade*

Toasted Hazelnuts, Burgundy Truffle

ENTRÉE

CHOOSE ONE

Pan-Seared Branzino Provençale

Semi-dried Tomato, Artichoke, Olives, Basil

Short Rib Agnolotti

Tomato Jam, Parmesan

Poulet Rôti

Roasted Chicken, Brussels Sprouts, Lardon, Natural Jus

DESSERT

CHOOSE ONE

Maple-Bourbon Creme Brûlée*

Brown Sugar Chantilly, Candied Pecan

Baked Alaska

Buttermilk Ice Cream, Strawberry Compote, Meringue

- Substitutions politely declined -

*Dishes that contain peanuts or tree nuts, some dishes may be modified for allergies, please consult your server.

*These items are served raw, undercooked, cooked to order or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.