

PRIMEHOUSE

DAVID BURKE

ICE CREAMS & SORBETS

choose three 8

ROASTED VANILLA

CINNAMON APPLE

GINGER

ROASTED PUMPKIN

COCONUT ICE MILK

PINEAPPLE SHERBET

KALAMANSI

ORANGE CHAMOMILLE

DESSERTS

BANANA SPLIT SUNDAE

salted caramel chocolate ice cream, caramelized banana, brandied cherries, spiced pecans, roasted pineapple 10

CHESTNUTS & QUINCE

chestnut brioche bostock, pineapple quince, chestnut honey ice cream, spiced braised chestnuts 10

CARROT CAKE

gingerbread dream rooibos cake, pineapple golden raisin jam, orange cheesecake, black walnut ice cream, candied carrots 10

TANZANIE PECAN BROWNIE

kahlua ice cream, banana mousse, ceylon cinnamon caramel 10

COUNTY FAIR

corn flour funnel cake, blackberry compote, cinnamon apple ice cream 10

PUMPKIN PIE BRULEE

pumpkin pie spiced creme brulee, roasted pumpkin ice cream 10

LOLLIPOP TREE

cheesecake lollipops, raspberry whipped cream 14

KICKIN' DONUTS

fill your own 9

ARTISAN CHEESES

BLUE PARADISE

DOUBLE CREAM COW'S MILK BLUE
smoked almonds, fried grapes 11

O'BANON

GOAT'S MILK CHEESE WRAPPED IN BOURBON SOAKED
CHESTNUT LEAVES
preserved fennel, spiced olives 11

CLOTHBOUND CHEDDAR

COW'S MILK CHEDDAR, AGED 10-13 MONTHS
sam adam's beer jam, housemade spicy pork rinds,
frisee in tabasco vinaigrette 11

PECORINO GINEPRO

SHEEP'S MILK, COVERED IN BALSAMIC AND JUNIPER,
AGED 4-5 MONTHS
pine nuts, balsamic figs, chervil 11

MENAGE A FROMAGE

choose three from above as a flight 19

DAVID BURKE'S NEW AMERICAN CLASSICS COOKBOOK 35

"The Depth of Flavor is a Joy" The New York Times

Executive Pastry Chef Jove T. Hubbard

Breakfast • Lunch • Dinner • Saturday & Sunday Brunch in a Box

The Illinois Department of Public Health advises that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.

18 % service charge is added to parties of 6 or more

TEA SELECTIONS

MIDNIGHT JASMINE BLOSSOM PERFORMANCE TEA
hand tied green tea with jasmine fragrance 6

ROYAL HIMALAYAN SNOWFLAKE
organic & biodynamic himalayan white tea the "petrus" of
teas 25

ROYAL TENCHA
the smoothest & most complex japanese green tea 20

EMPEROR'S GENMAICHA
green tea with roasted popped rice 6

IMPERIAL ENGLISH BREAKFAST
traditional organic english breakfast 6

EGYPTIAN CHAMOMILE
honey & apple essence 6

FLOWERY EARL GREY
high mountain black tea & bergamot oil 5

SOUTH OF FRANCE ROOIBOS
south africa, france & italy combine, sweet red fruity 6

ROYAL WHITE DARJEELING
the ultimate muscatel flavor 10

CEYLON PLATINUM TIPS
haunting pine & honey flavor 11

MINT MERITAGE
organic & biodynamic peppermint & spearmint 6

DESSERT WINE SELECTIONS

1 oz INNISKILLIN
icewine, canada 2007 14/120

CLOS ABEILLEY
sauternes 2003 11/62

MARENCO 🌿
brachetto d'acqui, piedmont 2009 12/44

ALBINO ROCCA 🌿
moscato d'asti, piedmont 2009 11/42

1 oz ROYAL TOKAJI
"aszu", 5 puttunys, hungary 2006 12

FAR NIENTE "DOLCE"
napa 2006 36/144

ANDREW QUADY "ELYSIUM" BLACK MUSCAT
california 2008 10/56

CAVE AGED PU-ERH TEA (DIGESTIVE)

1949 VINTAGE PRIVATE RESERVE
among the oldest vintage pu-erhs to
enter u.s. soil 150

1978 VINTAGE RESERVE
cellar aged over 25 years, exhibiting a
smooth, earthy flavor 28

1982 VINTAGE RESERVE
cellar aged over 21 years, mellowed by
time 20

COCKTAILS

VEGAS CHOCOLATIER 13
absolut vanilia, frangelico,
godiva white, mochacello

RUSH STREET 13
patron reposado, patron café,
espresso, cocoa powder

CHILLED CELLOS 10
locally made by chris chickerneo

MEYER LEMON

CERRY LIME

MOCHA

SEASONAL CELLO

FORTIFIED – PORT WINE

GRAHAMS
"six grapes", portugal nv 9/72

QUINTA DE NOVAL
10 year tawny, portugal 12/96

QUINTA DE NOVAL
late bottle vintage, portugal 2004 15/115

SANDEMAN
30 year tawny, portugal 20/250

SANDEMAN
founders reserve, portugal 7/65

TAYLOR FLADGATE
20 year tawny, portugal 16/128

MADEIRA

1 oz D'OLIVEIRA
boal 1908 40