

PRIMEHOUSE

DAVID BURKE

DESSERTS

CHERRY SEMI-FREDDO	hazelnut dacquoise, sour cherries, 10 white chocolate semi-freddo
ANGEL FOOD	lemon poppy cake, market berries, vanilla ice cream 10
SLICE OF PRIME	chocolate cake and mousse, s'mores ice cream 10
LEMON BLUEBERRY BRULEE	lemon custard, fresh blueberries, blueberry sorbet 10
RASPBERRY MOJITO FLOAT	raspberry soda, mojito sorbet, crispy lime meringue 9
LOLLIPOP TREE	cheesecake lollipops, raspberry whipped cream 14
KICKIN' DONUTS	fill your own 9

ICE CREAMS & SORBETS

choose three 8

ROASTED VANILLA	SOUR CHERRY
BLACKBERRY	MANDARIN
WHITE RUSSIAN	MOJITO
SALTED CARAMEL	BLUEBERRY
BANANA DACQUIRI	ANGRY MANGO

ARTISAN CHEESES

three 15

five 24

seven 29

all cheeses accompanied with apricot almond pate de fruit, fruit bread, and cherry mostarda

GREEN HILL	cow's milk, soft ripened double cream, buttery, pleasant acidity
QUESO TRES LECHE	raw sheep, cow, and goat's milk, buttery, light toasty flavor tones
SEVEN YEAR AGED CHEDDAR	cow's milk, intense, concentrated sharp flavor
GOATA	raw goat's milk, twelve month aged gouda
LAMONT CHEDDAR	raw cow's milk, fruity, tangy, slightly sharp
HUMBUG MOUNTAIN	goat's milk, bloomy rind with ash, clean and fresh
URSINUS	raw sheep's milk, intense with sweet caramel notes
DOLCE LATTE GORGONZOLA	cow's milk, fresh, sweet, earthy tones, creamy and smooth

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

TEA SELECTIONS

We are proud to serve rare tea cellar teas; they directly import rare and limited production single estate teas, harvested from remote regions of china, japan, sri lanka and the himalayas. the teas utilize organic, biodynamic, fair-trade, and wild grown production techniques. the purity of these processes preserves the natural anti-oxidants in the tea leaves to maximize health benefits.

MIDNIGHT JASMINE BLOSSOM	hand tied green tea with jasmine fragrance	6
PERFORMANCE TEA		
EMPEROR'S LITCHI BLOSSOM	fresh litchi scent infused hand tied green tea	16
PERFORMANCE TEA		
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
RTC FIRST FLUSH DARJEELING	full bodied with delicate sweetness	5
FLOWERY EARL GREY	high mountain black tea & bergamot oil	5
ROYAL HIMALAYAN SNOWFLAKE	organic & biodynamic himalayan white tea the "petrus" of teas	25
ROYAL WHITE DARJEELING	the ultimate muscatel flavor	10
CEYLON PLATINUM TIPS	haunting pine & honey flavor	11
EGYPTIAN CHAMOMILE	honey & apple essence	6
MINT MERITAGE	organic & biodynamic peppermint & spearmint	6
SOUTH OF FRANCE ROOIBOS	south africa, france & italy combine with a sweet red fruity edge	6

CAVE AGED PU-ERH TEA (DIGESTIVE)

1949 VINTAGE PRIVATE RESERVE	among the oldest vintage pu-erhs to enter u.s. soil	150
	cellar aged over 25 years, exhibiting a smooth, earthy flavor	
1978 VINTAGE RESERVE		28
1982 VINTAGE RESERVE	cellar aged over 21 years, mellowed by time	20
CAVE AGED		

COCKTAILS 12

ALMOND MANHATTAN

zeppelin bend whiskey,
lazzaroni amaretto,
almond syrup

CARAMEL SILK

templetonrye, orange, bailey's
caramel

CHILLED CELLOS 10

locally made by chris chickerneo

MEYER LEMON



CHERRY LIME

MOCHA



SEASONAL CELLO

DESSERT WINE SELECTIONS

white / Rose / sparkling wines

1 OZ INNISKILLIN	icewine, canada 2006	14		120
CLOS ABEILLEY	sauternes 2007	11		62
MARENCO	brachetto d'acqui, piedmont 2006	12		44
ALBINO ROCCA	moscato d'asti, piedmont 2007	11		42
1 OZ ROYAL TOKAJI	"aszu", 5 puttunynos, hungary 2003	12		NA
SANTA JULIA	torrantes, tardio nv	10		NA

fortified - port wine

ALVEAR	pedro ximenez, "1927" solera, sherry	12		NA
GRAHAMS	"six grapes", portugal nv	9		72
TAYLOR FLADGATE	20 year tawny, portugal	16		128

madeira

1 OZ D'OLIVEIRA	boal 1908	40		NA
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