

# BROOKE'S SELECTIONS

## STARTERS

### PERUVIAN SCALLOPS

#### ON THE HALF SHELL\* *gfr 20*

navel orange nuoc cham, yuzu tobiko

– Suggested Flight Pairing: 01 –

### FRIED CRAB CLAW POPS 26

Old Bay mayo, pickled habanero hot sauce

– Suggested Flight Pairing: 01 –

### BRUSSELS SPROUTS CAESAR SALAD 19

black garlic and ginger dressing, crispy soft egg, Parmesan

– Suggested Flight Pairing: 02 –

### SALTED COD & CLAM CHOWDER

#### BREAD BOWL 23

pancetta, Manila clams, garlic-buttered sourdough

– Suggested Flight Pairing: 02 –

## ENTRÉES

### THE “TRIPLE” BURGER\* *gfr 29*

prime beef, pork, and duck confit,  
savory apricot jam, truffle fontina, arugula,  
onion brioche bun, sweet potato waffle fries

– Suggested Flight Pairing: 04 –

### BUTTER POACHED HALIBUT *gfr 55*

tomato-saffron-anchovy sauce, black lentils,  
wok-tossed red cabbage

– Suggested Flight Pairing: 02 –

### MASA & SESAME DUSTED

#### WHOLE FRIED RED SNAPPER *gfr 49*

aji amarillo red adobo sauce, crispy smashed  
potatoes, herb salad

– Suggested Flight Pairing: 03 –

### MOLASSES & MUSTARD SEED GLAZED

#### DUROC PORK SHANK *gfr 48*

crispy garlic, Tokyo turnips, herbed barley, celery leaf

– Suggested Flight Pairing: 04 –

### 20 OZ. PRIME BONE-IN NY STRIP\* *gfr 95*

roasted Cipollini onions, caramelized onion  
and bourbon jus, fried onion strings

– Suggested Flight Pairing: 05 –

## DESSERT

### RUM & CHAMOMILE CRÈME CARAMEL *gfr 16*

macadamia brittle

– Suggested Wine Pairing: Cooper's Hawk Lux Ice Wine –



# BROOKE WILLIAMSON

AVAILABLE THROUGH MAY

You may know Brooke Williamson as the victor of “Top Chef” season 14 or for her win on Food Network’s first “Tournament of Champions.” With stints on shows like Bravo’s “Top Chef Duels,” Esquire network’s “Knife Fight,” and Food Network’s “Guy’s Grocery Games,” Brooke is no stranger to performing under pressure. But it’s her laid-back coastal cuisine that truly sets her apart.

The youngest female chef to ever cook at the James Beard House, Brooke has been lauded for Playa Provisions, her multi-concept beachside restaurant in Southern California that features a casual breakfast space, intimate dining room, artisanal ice cream shop, and grain whiskey bar.

Featuring signature dishes like fried claw pops, salted cod and clam chowder, and masa- and sesame-dusted whole fried red snapper, Chef Brooke is bringing an exclusive taste of California’s sunny shores and salty ocean breezes to Esquire Chicago.