



TOM COLICCHIO

MARCH 21–MAY 21

We are honored to have Chef Tom Colicchio as our first Visiting Chef. Chef Colicchio sets the tone for the series with an enchanting menu composed of high quality, seasonal ingredients inspired by his signature ‘What’s Local is Best’ cooking style. Tonight, you have an opportunity to experience the best of Tom Colicchio’s cooking using some of his favorite ingredients, like Peekytoe Crab, Agnolotti, and Rohan Duck.

As chef and owner of Crafted Hospitality, Chef Colicchio has received eight James Beard Foundation Awards, including Best Chef NYC (2000), Best New Restaurant (2002), and Outstanding Chef in America (2009). Tom is the head judge and executive producer of Bravo’s Emmy Award-winning Top Chef and is co-founder of the Independent Restaurant Coalition (IRC). As America’s leading “Citizen Chef,” Tom is also very active in advocacy around the issues of hunger and how our food system can best serve our people. When not in the kitchen, Tom spends his time with family or tending to his North Fork Long Island garden, fishing, or playing guitar.

We welcome him to Chicago and look forward to sharing his mastery with you!

TOM COLICCHIO’S SELECTIONS

CITRUS CURED HAMACHI

pickled rhubarb, spring garlic, sea beans

Suggested Flight Pairing: 01

23

SEA URCHIN AND PEEKY TOE CRAB FONDUE

Suggested Flight Pairing: 02

25

RICOTTA AGNOLOTTI

peas, green chickpeas, fava beans, spring garlic

Suggested Flight Pairing: 02

15 appetizer / 25 entrée

SPICE ROASTED LOBSTER

fava beans, hedgehog mushrooms

Suggested Flight Pairing: 02

70

PANCETTA WRAPPED MONKFISH

red cabbage, sunchoke purée,

black truffle vinaigrette

Suggested Flight Pairing: 03

40

ROHAN DUCK

orange, kumquat, licorice root, endive

Suggested Flight Pairing: 04

50

LAMB

Swiss chard, lemon, garlic confit,

cranberry beans

Suggested Flight Pairing: 05

60