

# BACARO

SPRING 2017

## MIXED GREENS

V spring vegetables, black pepper chevre, strawberry vinaigrette 10.

## BEEF BARLEY SOUP

braised short ribs, veal broth, green garlic gremolata 12.

## FRESH BURRATA

fried artichokes, arugula, balsamic, sea salt 12.

## MUSHROOM MELTDOWN

V roasted spring onions, taleggio, spaetzle 12.

## ROASTED WHITE ASPARAGUS

V black truffle, chive, chili flake, buerre blanc 15.

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## HOUSE RICOTTA GNOCCHI

V grilled leeks, morel mushrooms, spinach, hot sauce butter 18.

## CHITARRA CARBONARA

Triple S Farms pancetta, english peas, farm egg, pecorino 18.

## RISOTTO

V ramps, black truffle, tomato soffritto 18.

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## WILD ALASKAN HALIBUT

chanterelles, crispy pancetta, green garlic, lemon butter 32.

## WILD KING SALMON

fava beans, golden beets, mint, grilled red onion vinaigrette 32.

## SEARED SEA SCALLOPS

dashi, all things spring, romesco sauce 32.

## BRAISED SPRING LAMB

english peas, carrots, charred ramps, black pepper broth 30.

## SEARED 7<sup>oz</sup> FILET OSCAR

green and white asparagus, king crab, fried potatoes, béarnaise 38.

\*\*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. For further information, contact your physician or public health department.\*\*