

CHICAGO • WEDNESDAY, MAY 14

Maximum Flavor with Chef Adrienne A Culinary Voyage

FIRST COURSE

CHARRED OCTOPUS

Giardiniera Relish, Garlic Aioli

SECOND COURSE

"DEEP DISH" TOMATO BISQUE

Basil Pesto Swirl, Crispy Mozzarella

THIRD COURSE

CHICAGO STOUT BEER BRAISED BONE-IN SHORT RIB

Cheddar Whipped Polenta, Roasted Vegetables

FOURTH COURSE

CHICAGO STYLE CHEESECAKE

Cherry Compote, Pistachio Gelato

Table setting provided by:



THE ART
OF PRESENTATION

(V) Vegetarian (VG) Vegan (N) Contains Nuts (GF) *Although we make every effort to prepare items denoted with a GF as gluten free, our kitchen is not gluten free, and there is always a small risk of cross contamination.

DISCLAIMER — Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase our risk of food-borne illness, especially if you have a medical condition. Menus subject to change. ©2025 City Cruises.