

includes **tomato focaccia** and **marinated olives**, choice of starter and choice of main fifty five dollars per person plus applicable taxes

starter

ROASTED RED PEPPER DIP @

Muhummara Spicy Roasted Walnut & Red Pepper Dip

HUMMUS ©

Fresh Garbanzo, Tahini, Sumac

EGGPLANT DIP @

Babaganoush Walnut, Pomegranate Molasses, Chive

FIG & OLIVE SALAD ••

Spinach, Frisée, Walnut, Feta, Petimezi Dressing

KALE & AVOCADO SALAD ••

Chickpeas, Radish, Cotija, Sesame Seeds, Creamy Avocado Poblano Dressing

GRILLED & CHILLED SQUASH O

Nut Dukkah, Pickled Sweet Pepper, Sesame, Schug

bar snacks

bar snacks offered supplemental with first course

SAGANAKI HALLOUMI 💿

Fried Greek Cheese, Calabrian Chile Hot Honey, Schug, Herbs 19

FRIED ARTICHOKES O

Roasted Garlic Aioli, Charred Lemon 15

TWO GRILLED OYSTERS

Red Schug Butter, Gremolata, Forte Crushed Chips 9

main

SPRING GNOCCHI

Cherry Tomato Sauce, Spring Vegetable Medley, Ricotta Salata, Peashoots, Lemon

CAULIFLOWER KORMA @

Coconut Squash Puree, Tamarind Chutney, Fried Chickpeas, Sesame Seed, Mango, Pickled Red Pepper, Cilantro

MISO BOURBON GLAZED SALMON

Traditional Cous Cous, Roasted Green Beans, Frisée, Watermelon Radish

SEAFOOD BOIL

Shrimp, Mussels, Corn, Red Potato, Tomato Wedge, Cajun Butter, Lousiana Broth, Fine Herbs

CHICKEN MARSALA

Mushroom Marsala Sauce, Orzo, Truffle Oil, Chive

BRAISED SHORT RIB

Roasted Bone Marrow, Pickled Red Onion, Pita, Herbs, Lime Harissa



@ChicagoForte

Executive Chef Leonardo Moslemian General Manager Grant Chinouth

*Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.

Parties of six or more guests will have 18% gratuity added to their bill.