

University Club of Chicago

Plated Dinner Menus

Dinner One

Grilled Diver Sea Scallop, Leek Confit, Corn Bisque, Citrus Marigold

Cabernet Braised Beef Short Rib, Truffled Mac n' Cheese,
Wilted Spinach and Root Vegetable Jardinière

Macadamia Crust White Chocolate Cheesecake
with Macerated Strawberries

Freshly Brewed Regular and Decaffeinated Coffee
Premium Tea Selection by "T"
\$99

Dinner Two

Duck Confit Ravioli, Forest Mushrooms, Ginger, Apple, Sage

Grilled Wild Striped Bass Fillet
Roasted Tomatoes, Lemon Pasta, Shaved Asparagus

Chocolate Coffee Almond Bar, Chocolate Pudding with
White Chocolate Gelato

Freshly Brewed Regular and Decaffeinated Coffee
Premium Tea Selection by "T"
\$89

Dinner Three

Thai Lobster Crab Cake with Saffron Boniato,
Lemongrass Butter and Lotus Root

Grilled Peking Duck Breast with Duck Confit Ravioli,
Wild Huckleberry Sauce
Thyme Roasted Marble Potatoes, Petit Carrots and Salsify

Lemon Cake with Coconut Cream, Lemon Meringues
and Lemon Curd

Freshly Brewed Regular and Decaffeinated Coffee
Premium Tea Selection by "T"
\$89

Dinner Four

Grilled Jumbo Asparagus with Kumato Tomato
and Buffalo Mozzarella, Truffle Sherry Vinaigrette

Almond Dusted Canadian Salmon Fillet,
Lemon Thyme Buttered Broth
Sweet Pea Ravioli, Shaved Vegetable Ribbons

Chocolate Pot de Crème Tart with White Chocolate Sherbet
and Cocoa Nib Crisp

Freshly Brewed Regular and Decaffeinated Coffee
Premium Tea Selection by "T"
\$82

Dinner Enhancements:

Soup Course

- Truffled Cream of White Asparagus
- Vidalia Onion with Sage Gnocchi
- Lobster Bisque with Lobster Ravioli
- Cream of Silver Corn with Smoked Salmon

\$12 Additional per Guest

Petite Salad Course

- Baby Arugula
- U Club Wedge Salad
- Golden Beet Carpaccio
- Heirloom Tomato Buffalo Mozzarella Caprese

\$11 Additional per Guest

Sorbet Intermezzo Course

- Champagne Grape
- Passion Fruit
- Blood Orange
- Yellow Tomato

\$6 Additional per Guest

Signature Appetizer Course

- Maine Lobster Cocktail with Fennel, Hearts of Palm, Kumquat, Pink Grapefruit Vinaigrette
- Duet of Ahi Tuna: Spice Seared and Tartare with Papaya, Avocado and Jicama
- House Smoked Salmon Carpaccio with Fingerling Potato Salad and American Caviar
- Chesapeake Crab Cake with Ratatouille Galette, Golden Bell Pepper Butter
- Parma and Sage Roasted Diver Scallop, Celery Root Puree, Asparagus and Meyer Lemon
- Hand Rolled Tomato Basil Gnocchi with Lobster, Teardrop Tomatoes and Yellow Tomato
- Lightly Cooked Wild Salmon with Wild Mushroom Consommé, Ginger and Jasmine Tea

\$16 Additional per Guest

All Prices are Subject to a 22% Service Charge and Applicable Sales Tax

Prices Subject to Change without Notice

University Club of Chicago

Dinner Five

Hearts of Boston Lettuce with Nancy's Camembert
Balsamic Roasted Pear and Pomegranate Vinaigrette

Thyme Roasted Amish Chicken Breast
with Double Blanched Garlic-Lemon Sauce
Red Bliss Potato Cake and Wilted Pea Greens

Coconut Gianduja Crème Brulee, Green Tea Cookie
Pineapple and Kiwi

Freshly Brewed Regular and Decaffeinated Coffee
Premium Tea Selection by "T"
\$72

Dinner Six

Mesclun Field Greens with Hearts of Palm, Pea Greens and
Goat Cheese, Walnut Crisp and Lemon Vinaigrette

Medallions of Chicken Piccata with Artichoke-Shiitake Stuffing,
Madeira Dijon Sauce
Dauphinoise Potatoes and Carrot Wrapped Haricot Vert

Ocumare Chocolate Cake with Citrus, Chocolate Crema and
Chocolate Wafer

Freshly Brewed Regular and Decaffeinated Coffee
Premium Tea Selection by "T"
\$76

Dinner Seven

Baby Arugula and Fennel Salad with Quinoa,
Fuji Apple and Saba Balsamic Vinaigrette

Duet of Grilled Angus Beef Tenderloin and Rosemary Shrimp
Grain Mustard Madeira Sauce
Roasted Fingerling Potatoes and Glazed Baby Carrots

Milk Chocolate Crème Brulee, Cherries and Pistachio Cookie

Freshly Brewed Regular and Decaffeinated Coffee
Premium Tea Selection by "T"
\$96

Dinner Eight

Wild Mushroom Ravioli in a Truffled Madeira Broth
Shaved Parmesan and Micro Sage

Pesto Brushed Grilled Canadian Salmon
Carrot-Ginger Puree, Tomato-Zucchini Gratin, Grilled Scallion

Crème Fraiche Parfait with Praline Crumble, Apricot and
Marionberry Meringues

Freshly Brewed Regular and Decaffeinated Coffee
Premium Tea Selection by "T"
\$83

Dinner Enhancements:

Soup Course

- Truffled Cream of White Asparagus
- Vidalia Onion with Sage Gnocchi
- Lobster Bisque with Lobster Ravioli
- Cream of Silver Corn with Smoked Salmon

\$12 Additional per Guest

Petite Salad Course

- Baby Arugula
- U Club Wedge Salad
- Golden Beet Carpaccio
- Heirloom Tomato Buffalo Mozzarella Caprese

\$11 Additional per Guest

Sorbet Intermezzo Course

- Champagne Grape
- Passion Fruit
- Blood Orange
- Yellow Tomato

\$6 Additional per Guest

Signature Appetizer Course

- Maine Lobster Cocktail with Fennel, Hearts of Palm, Kumquat, Pink Grapefruit Vinaigrette
- Duet of Ahi Tuna: Spice Seared and Tartare with Papaya, Avocado and Jicama
- House Smoked Salmon Carpaccio with Fingerling Potato Salad and American Caviar
- Chesapeake Crab Cake with Ratatouille Galette, Golden Bell Pepper Butter
- Parma and Sage Roasted Diver Scallop, Celery Root Puree, Asparagus and Meyer Lemon
- Hand Rolled Tomato Basil Gnocchi with Lobster, Teardrop Tomatoes and Yellow Tomato
- Lightly Cooked Wild Salmon with Wild Mushroom Consommé, Ginger and Jasmine Tea

\$16 Additional per Guest

All Prices are Subject to a 22% Service Charge and Applicable Sales Tax

Prices Subject to Change without Notice

University Club of Chicago

Dinner Nine

Cream of Asparagus Soup with an Asparagus-Parmesan Flan

U Club Wedge Salad

Iceberg, Blue Cheese, Bacon, Tomatoes, Crispy Onion and Ranch Dressing

Grilled Prime Angus Beef Tenderloin with Cabernet Shallot Sauce
Charred Onion Potato Galette, Wilted Spinach,
Asparagus and Mushrooms

Chocolate Layer Cake with Cake Crumbs, Pudding
and Raspberry Sorbet

Freshly Brewed Regular and Decaffeinated Coffee
Premium Tea Selection by "T"
\$106

Dinner Ten

Mesclun Field Greens with Fuji Apple and Pistachio Crusted
Goat Cheese, White Balsamic Vinaigrette

Duet of Angus Beef Tenderloin and Cabernet Braised Short Rib
Vidalia Onion Bread Pudding and Thyme Roasted Market
Baby Vegetables

Coconut Cake with Coconut Bavaiois, Blueberries and
White Chocolate Pudding

Freshly Brewed Regular and Decaffeinated Coffee
Premium Tea Selection by "T"
\$98

Dinner Eleven

Trio of Beet Carpaccio with Point Reyes Blue Cheese and
Garden Arugula, Balsamic Extra Virgin Olive Oil Vinaigrette

Grilled Diver Harvested Sea Scallops, Meyer Lemon Butter Sauce
Citrus Scented Quinoa and Patty Pan Squash

Caramel Panna Cotta with Pistachio Cake, Apricots and Brittle

Freshly Brewed Regular and Decaffeinated Coffee
Premium Tea Selection by "T"
\$96

Dinner Twelve

Jumbo Lump Crab Cocktail with Jicama, Cucumber and
Tender Greens, Passion Fruit Vinaigrette

Mignons of Berkshire Pork Tenderloin with Creamed Artichoke
and Shiitake Mushrooms, Apple Cider Mustard Sauce
Twice Baked Sweet Potato, Carrot Wrapped Green Beans

Brown Butter Banana Cake with Dulce de Leche
Chocolate Peanut Butter Gelato and Banana Powder

Freshly Brewed Regular and Decaffeinated Coffee
Premium Tea Selection by "T"
\$89

Dinner Enhancements:

Soup Course

- Truffled Cream of White Asparagus
- Vidalia Onion with Sage Gnocchi
- Lobster Bisque with Lobster Ravioli
- Cream of Silver Corn with Smoked Salmon

\$12 Additional per Guest

Petite Salad Course

- Baby Arugula
- U Club Wedge Salad
- Golden Beet Carpaccio
- Heirloom Tomato Buffalo Mozzarella Caprese

\$11 Additional per Guest

Sorbet Intermezzo Course

- Champagne Grape
- Passion Fruit
- Blood Orange
- Yellow Tomato

\$6 Additional per Guest

Signature Appetizer Course

- Maine Lobster Cocktail with Fennel, Hearts of Palm,
Kumquat, Pink Grapefruit Vinaigrette
- Duet of Ahi Tuna: Spice Seared and Tartare with
Papaya, Avocado and Jicama
- House Smoked Salmon Carpaccio with Fingerling
Potato Salad and American Caviar
- Chesapeake Crab Cake with Ratatouille Galette,
Golden Bell Pepper Butter
- Parma and Sage Roasted Diver Scallop,
Celery Root Puree, Asparagus and Meyer Lemon
- Hand Rolled Tomato Basil Gnocchi with Lobster,
Teardrop Tomatoes and Yellow Tomato
- Lightly Cooked Wild Salmon with Wild Mushroom
Consommé, Ginger and Jasmine Tea

\$16 Additional per Guest

All Prices are Subject to a 22% Service Charge and Applicable Sales Tax

Prices Subject to Change without Notice

University Club of Chicago

Dinner Thirteen

Mesclun Field Greens with Dried Cherries, Yellow Tomato,
Goat Cheese, Marcona Almonds and Almond Oil Sherry Vinaigrette

Amish Chicken Breast with Artichoke and Shiitake Stuffing
Valencia Orange Green Peppercorn Sauce
Rosemary Roasted Fingerling Potatoes
Leek Wrapped Asparagus and Baby Carrots

Triple Chocolate Cake with Chocolate Jam, Brownie and Crisps

Freshly Brewed Regular and Decaffeinated Coffee
Premium Tea Selection by "T"
\$75

Dinner Fourteen

Golden Beet Carpaccio Salad with a Cappuccino of Forest Mushrooms

Duet of Angus Beef Tenderloin and Grilled Canadian Salmon
Tomato Béarnaise Butter Sauce
Basil Ratatouille Stuffed Artichoke with Goat Cheese
Seasonal Asparagus Spears

Chocolate Cherry Cake with Vanilla Custard, Lime Infused Cherries
and Sugar Cookie

Freshly Brewed Regular and Decaffeinated Coffee
Premium Tea Selection by "T"
\$94

Dinner Fifteen

Maine Lobster Raviolo with Shaved Asparagus
Teardrop Tomatoes and Lemon Basil Butter

Lambs Lettuce Salad with Dried Strawberries
Brillat Savarin, Hazelnut-Raspberry Vinaigrette

Intermezzo of Champagne Grape Sorbet

Roast Center Cut Beef Tenderloin
Cabernet Reduction with Shallot Confit
Dauphinoise Potatoes and Seasonal Petit Vegetables

Caramel Panna Cotta with Pistachio Cake, Apricots and Brittle

Pedestals of House Made Mignardises

Freshly Brewed Regular and Decaffeinated Coffee
Premium Tea Selection by "T"
\$136

Dinner Sixteen

Boston Lettuce with Citrus, Enoki Mushrooms, Pea Greens
Wonton Crisp, Orange Sesame Vinaigrette

Grilled Hawaiian Mahi Fillet with Kaffir Lime Coconut Curry Sauce
Jasmine Rice, Bok Choy, Shiitake Mushrooms and Sugar Snap Peas

Green Tea Tiramisu with Jasmine Panna Cotta and Ginger Gelee

Freshly Brewed Regular and Decaffeinated Coffee
Premium Tea Selection by "T"
\$82

Dinner Enhancements:

Soup Course

- Truffled Cream of White Asparagus
- Vidalia Onion with Sage Gnocchi
- Lobster Bisque with Lobster Ravioli
- Cream of Silver Corn with Smoked Salmon

\$12 Additional per Guest

Petite Salad Course

- Baby Arugula
- U Club Wedge Salad
- Golden Beet Carpaccio
- Heirloom Tomato Buffalo Mozzarella Caprese

\$11 Additional per Guest

Sorbet Intermezzo Course

- Champagne Grape
- Passion Fruit
- Blood Orange
- Yellow Tomato

\$6 Additional per Guest

Signature Appetizer Course

- Maine Lobster Cocktail with Fennel, Hearts of Palm, Kumquat,
Pink Grapefruit Vinaigrette
- Duet of Ahi Tuna: Spice Seared and Tartare with
Papaya, Avocado and Jicama
- House Smoked Salmon Carpaccio with Fingerling
Potato Salad and American Caviar
- Chesapeake Crab Cake with Ratatouille Galette,
Golden Bell Pepper Butter
- Parma and Sage Roasted Diver Scallop,
Celery Root Puree, Asparagus and Meyer Lemon
- Hand Rolled Tomato Basil Gnocchi with Lobster,
Teardrop Tomatoes and Yellow Tomato

- Lightly Cooked Wild Salmon with Wild Mushroom Consommé,
Ginger and Jasmine Tea

\$16 Additional per Guest

All Prices are Subject to a 22% Service Charge and Applicable Sales Tax

Prices Subject to Change without Notice

University Club of Chicago

Vegetarian Entrée Options

Grilled Cauliflower (V, NF)
Freekeh Pilaf, Swiss Chard, Roasted Carrot, Chermoula

Toor Dal (V, NF, GF)
Roasted Vegetables, Basmati Rice, Mango, Curry-Coconut
Sauce

Quinoa Bowl (V, NF, GF)
Sweet Potatoes, Brussels Sprouts, Shiitake, Lemon Vinaigrette

Grilled Celery Root Steak (V, GF)
Mushroom Puree, Arugula Pesto, Potato Pearls, Puffed
Quinoa

Miso Glazed Tofu (V, NF, GF)
Emperor's Black Rice, Stir-Fry Vegetables, Yuzu-Soy Broth

Wild Mushroom Ravioli (NF)
Portobello, Sundried Tomato, Shaved Parmesan, Madeira

V = Vegan; NF = Nut Free; GF = Gluten Free