

PRIMEHOUSE

DAVID BURKE

Happy Valentine's Day

Table Nibbles

One platter for the table

Kobe Beef Sashimi...mushroom chips, truffle-mayo
Oysters On The Half Shell... chili soy sauce
Coconut Shrimp Dumplings

Foie Gras Terrine... brioche & citrus marmalade
Jerked Pork Dumplings
Poached Shrimp... cocktail sauce

Appetizers, Soup & Salads

Your choice of one

Pan Roasted Scallops
toasted quinoa, fall squash, braised celery
Crab Cake
pretzel crusted, charred lemon chutney, roasted rapini
Lobster Bisque
green apple essence, lobster spring roll

Baby Arugula Salad
truffle smoked tomatoes, pinenuts, goat cheese fondue,
white balsamic vinaigrette

The Wedge
baby iceberg, tomatoes, red onion, blue cheese,
watercress, tomato vinaigrette

Classic Caesar
add white anchovies 3 add crab cake croutons 5

Entrees

All entrees served with Roasted Mushrooms & Onions, Spicy Glazed Asparagus and Basil Whipped Potatoes for the table

“South Side” Bone-In, Filet Mignon

Olive Oil Poached Salmon
red wine risotto, grilled mushrooms, thyme

Seared Ahi Tuna “Cassoulet”
white beans, duck confit, fall squash, greens

Roasted Chicken Breast
chicken leg confit bread pudding, honey glazed carrots

Surf & Turf
grilled beef tenderloin & spiced shrimp

28 Day Dry Aged Bone-In Ribeye

40 Day Dry Aged Bone-in, Ribeye
(20 dollar supplemental charge)

55 Day Dry Aged Bone-in Ribeye
Chicago Magazine 2008 Best Dry Aged Steak
(25 dollar supplemental charge)

35 Day Kansas City Sirloin
(22 dollar supplemental charge)

Hand Cut Tagliatelle Pasta
fall Squash, Black Truffle, kale, ricotta cheese

Steak Additions and Additional Sides

please note additional charges

Oscar 11
crabmeat, asparagus, garlic hollandaise

Blue Cheese 3
aged Wisconsin gorgonzola

Au Poivre 3
black peppercorn crust, au poivre sauce

Lobster Scrambled Eggs 10
tomato fondue, caviar

Crab Legs 18
butter & lemon

Tempura Green Beans 5

Steamed Green Beans 5

Truffled Asiago Fries 5

Mac N' Cheese 5
blue cheese, apples, crispy shallots

Desserts

Your choice of one

Cheesecake Lollipops
cheesecake lollipops, raspberry cream

Passion Fruit Caramel Tart
chocolate sable, ghana sorbet, chocolate banana confit

Sour Cream Crème Brulee
red fruit crumble, raspberry lychee rose sorbet

Slice o' Prime
devil's food, chocolate mousse,
toasted marshmallow, s'mores ice cream

75 per person

Executive Chef: Rick Gresh

PRIMEHOUSE

D A V I D B U R K E



Prime 207L

The first chef to own his own bull, Chef David Burke's commitment to quality is evident in the USDA prime grade, hand-selected beef served in David Burke's Primehouse. The restaurant dry-ages its meats in a Himalayan salt-tiled aging room on premise. The result is perfectly marbled, tender beef with a rich depth of flavor. Tours of this unique facility can be arranged upon reservation.

HAPPY VALENTINE'S DAY!!!!

THANK YOU FOR JOINING US AT DAVID BURKE'S PRIMEHOUSE FOR
YOUR VALENTINE'S DAY CELEBRATION!!!

*"I ONLY DRINK CHAMPAGNE WHEN I'M HAPPY, AND WHEN I'M SAD.
SOMETIMES I DRINK IT WHEN I'M ALONE.
WHEN I HAVE COMPANY, I CONSIDER IT OBLIGATORY.
I TRIFLE WITH IT IF I AM NOT HUNGRY AND DRINK IT WHEN I AM.
OTHERWISE I NEVER TOUCH IT – UNLESS I'M THIRSTY."
- LILY BOLLINGER*




A TOAST TO ROMANCE!



THROUGH VALENTINE'S DAY, ENJOY THE FOLLOWING BOTTLES OF BUBBLY AT
DISCOUNTED PRICES.

CHAMPAGNE

	LIST PRICE	 PRICE
BEAU JOIE special cuvee, brut nv	112	96
CATTIER brut antique 1 ^{er} cru nv	190	162
CAMILLE SAVES brut 1999	195	166
HENRIOT blanc de blanc, brut nv	90	77
MOËT & CHANDON "dom perignon", brut 2000	275	234
PERRIER JOUËT grand brut nv	100	85
VEUVE CLICQUOT "yellow label", brut nv	110	94