

# one sixtyblue

## dinner menu options for 8-40 guests

### *three course menu*

\$55 per person

select either one hot starter or one cold starter, select one entrée, and select one dessert

\$60 per person

select either one hot starter or one cold starter, select two entrées, and select two desserts

\$65 per person

select either one hot starter or one cold starter, select three entrées, and select two desserts

### *four course menu*

\$70 per person

select one cold starter, select one hot starter, select one entrée, and select one dessert

\$75 per person

select one cold starter, select one hot starter, select two entrées, and select two desserts

\$80 per person

select one cold starter, select one hot starter, select three entrées, and select two desserts

### *five course tasting menu*

\$100 per person

Executive chef Michael McDonald will help you design a five course tasting menu for your event

tax is 9.75%, service charge is 20%

# one sixtyblue *private dining menu*

*passed hors d'oeuvres* (must be in 20 piece increments)

<b>SPICY TUNA ROLL</b>	soy gel, sesame seed	<b>4</b>
<b>WILD MUSHROOM CAKE</b>	tomato fondue	<b>3</b>
<b>SPICY CHICKEN LOLLIPOPS</b>	curried yogurt	<b>3.5</b>
<b>RATATOUILLE SALAD</b>	goat cheese	<b>3</b>
<b>HOUSE-CURED SALMON</b>	lemon crème fraiche	<b>3.5</b>
<b>CRISPY CRABCAKES</b>	garlic chili aioli	<b>4</b>
<b>BACON WRAPPED SHRIMP</b>	chipotle aioli	<b>4.5</b>

\*priced per piece

We purify all our own water in house. There is a \$1 per person charge for all water.

prices do not include 9.75% sales tax and 20% service charge. prices are subject to change.

# one sixtyblue

private dining menu

## *cold starters*

### **KEY LIME VEGAN CAESAR**

extra virgin olive oil, roasted garlic croutons

### **BIBB LETTUCE WEDGE SALAD**

crispy pork belly pastrami, blue cheese dressing

### **SMOKED SALMON & SWEET POTATO HASH BROWN**

lemon crème fraiche, chopped egg, capers

## *hot starters*

### **GRILLED CHORIZO STUFFED CHICKEN WINGS**

pickled cabbage, fried hominy, almond and pickled pesto

### **BRAISED LAMB TACOS**

house-made tortilla, cilantro, cotija cheese, guajillo-tomato sauce

### **TOMATO & MUSSEL SOUP**

heirloom tomato confit, great northern beans, basil

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\*menu is seasonal and subject to change

# one sixtyblue *private dining menu*

## *dinner entrees*

<b>GRILLED HANGER STEAK</b>	red kuri squash, brussels sprouts, applewood-smoked bacon, coffee sauce, hot chocolate foam
<b>GRILLED AMISH CHICKEN</b>	sweet potato-cornbread pudding, spiced cranberries
<b>WOOD-GRILLED DUCK BREAST</b>	salsify, fennel, cabbage, pickled apple, apple caramel sauce
<b>FALL VEGETABLE PASTA</b>	vegetable ragout, parmesan broth
<b>OVEN ROASTED COD</b>	oven-roasted plum tomatoes, pickled chanterelles, black olive-basil pesto

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# one sixtyblue

*private dining menu*

## *dinner desserts*

**CHOCOLATE CHIP  
BANANA CAKE**

hazelnut praline, nutella ice cream, chocolate coffee ganache

**MAPLE CHEESECAKE**

caramelized apples, cranberry, graham-pecan streusel

**SORBET SELECTION**

rosemary shortbread

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## details

phone: 312.850.0303  
fax: 312.829.3046  
address: 1400 w. randolph (corner of randolph & ogden)  
hours: monday through thursday 5:30p - 9:00p,  
friday & saturday 5:30p - 10:00p  
parking: valet parking available  
audio visual: LCD projector and screen available for rental