

one sixtyblue

starter plates

ROASTED KABOCHA SQUASH SOUP	black truffle butter, apple slaw, apple cider	8
KEY LIME VEGAN CAESAR	almond, extra virgin olive oil, roasted garlic crouton	8
WARM NICHOLS FARM SPINACH SALAD	cremini mushrooms, boiled egg, bacon dressing	9
SEA OF CORTEZ SHRIMP COCKTAIL	mango, fresh wasabi, flor de jamaica noodles, pickled jalapeño, cilantro	10
HOUSE-SMOKED SALMON & one sixtyblue HASH BROWN	sweet potato crème fraîche, chopped egg, capers	10
SEARED MAINE SEA SCALLOP & CRISPY PORK CHEEK	black-eyed pea ragout, ham hock, dijon pork jus, nichols farm collard greens	14
PERIGORD TRUFFLE, PORCINI & ROOT VEGETABLE POT PIE	with slow-poached chicken or with duck leg confit	9 10
GRILLED CHORIZO-STUFFED CHICKEN WINGS	spanish green olive purée, almond-pickle pesto, chicken jus, fried three sisters' farm hominy	9
BRAISED LAMB TACOS	house-made tortilla, cilantro, cotija cheese, guajillo-tomato sauce	8
SONOMA FOIE GRAS TORCHON	roasted pear, pumpkin, dried cherry salad, black walnut, chocolate-rum raisin croutons	16
POTATO GNOCCHI BACON & EGGS	slow-roasted pork belly, house-cured grilled bacon, chanterelle & porcini mushrooms, quail egg	11
WOOD OVEN-ROASTED BONE MARROW	pear, date & pecan jam, sourdough croutons	12

main plates

ATLANTIC FLUKE	oven-roasted plum tomatoes, pickled chanterelles, black olive-basil israeli couscous	29
WOOD-GRILLED MAINE LOBSTER	white grits, sweet corn, cabbage-poblano slaw, lobster reduction	32
ACORN SQUASH RAVIOLI	black kale, hen of the woods mushrooms, sage brown butter	21
HOUSE-MADE SAFFRON SPAGHETTI	perigord black truffles, truffle oil, parmesan or shaved white truffle from alba	27 36
SAFFRON PAPPARDELLE	goat meatballs, slagel farm guanciale, spicy heirloom tomato sauce	23
WOOD-GRILLED MAPLE LEAF FARM DUCK	salsify, fennel, cabbage, pickled apple chutney, apple-caramel sauce	28
GRILLED IOWA CAPON	sweet potato-cornbread pudding, spiced cranberries, chicken jus	27
CRISPY RICE-CRUSTED PORK TENDERLOIN	nichols farm apple, quinoa, pecans, golden raisins, apple-balsamic reduction	28
WOOD-GRILLED HANGER STEAK	nichols farm red kuri squash, brussels sprouts, applewood-smoked bacon, coffee sauce, hot chocolate foam	27

dinner with michael

SEVEN COURSE TASTING MENU 75
WINE PAIRINGS 40

steaks

APPLEWOOD-GRILLED 21-DAY DRY-AGED ALL-NATURAL STEAKS	house-made steak sauce
<i>chad bicker farm black angus, lena, illinois</i>	
16 OZ. RIBEYE	39
6 OZ. FILET	34
<i>slagel family farm, fairbury, illinois</i>	
10 OZ. NEW YORK STRIP	39
15 OZ. PORK PORTERHOUSE	27

side plates

MACARONI & BLUE CHEESE	wisconsin amish blue	7
CHILLED NICHOLS FARM BRUSSELS SPROUTS	greek yogurt, pickled red onion	8
GLUTEN-FREE CORN BREAD	three sisters' farm cornmeal, apple butter	5
ROASTED ACORN SQUASH	black walnut & rum-infused maple syrup butter	6
BEEF FAT HASH BROWN	caramelized onion, beef fat powder	5
AUTUMN CAULIFLOWER TAGINE	house-made curry, toasted pine nuts	6
NICHOLS FARM APPLE SAUCE	dried cranberry, maple granola	6

one sixtyblue uses only slagel farm's cage-free eggs.



EXECUTIVE CHEF michael mcdonald
GENERAL MANAGER cari anderson