



## DINNER IN THE SPEAKEASY

\$130 / guest

Includes Two Hour Speakeasy Premium Bar Package

### HORS D'OEUVRES

#### SEARED TENDERLOIN OF BEEF

*Horseradish Cream, Watercress, Crostini*

#### SLOW COOKED MEATBALL

*Tomato Sauce, Parmigiano-Reggiano, Basil*

#### TOASTED RAVIOLI

*Marinara Sauce*

#### JUMBO LUMP CRAB CAKES

*Mustard Horseradish Aioli*

### SALAD

*Includes bakery fresh rolls with whipped butter.*

Caesar Salad with Garlic Croutons and Shaved Parmigiano-Reggiano

### ENTRÉE

*Guest choice.*

14oz USDA Prime, Wet Aged New York Strip Steak

12oz Filet Mignon with Red Wine Demi-Glace

Lemon Sole with Parmesan Crust, Grape Tomatoes, Olives, Basil, Lemon Butter

Herb Gorgonzola Crusted Breast of Chicken with Lemon Chive Butter

### ACCOMPANIMENTS

Truffled Crispy Potatoes

Garlicky Kale

### DESSERT

*Includes freshly brewed colectivo coffee and gourmet hot tea selections.*

Bootlegger Cheesecake

*Eli's Cheesecake with George Remus Bourbon Caramel Sauce*

*Current sales tax and 3% event preparation fee applies to all food and beverage. Prices and availability subject to change.*

# SPEAKEASY PREMIUM BAR PACKAGE

## SIGNATURE COCKTAILS

### **NITTI GRITTY OLD FASHIONED**

#### **George Remus Bourbon, Angostura Bitters, Demerara Syrup, Amarena Cherry Garnish**

Long before this building housed one of Chicago's most famous steakhouses, it was home to Frank Nitti, the notorious Enforcer of the Al Capone gang. He lived in an apartment on the fourth floor with his wife Annette, who's family owned the building. This was a convenient hideout for him as the courthouse building was clearly visible from the apartment. This twist on the Old Fashioned is made with George Remus Bourbon. Remus, a Chicago lawyer, was known as the King of Bootleggers during Prohibition.

### **THE SOUTHSIDE**

#### **Bombay Sapphire Gin, Fresh Lime Juice, Angostura Bitters, Simple Syrup**

During Prohibition, Chicago was very much split between the north and the south. The mobsters of the north cornered the market on high quality spirits by smuggling liquor across the border from Canada. This south side gangs sold locally made spirits - literally bathtub liquor. This booze tasted awful, so the bartenders on the south side started using sugar, citrus, and even mint to mask the terrible flavour and imperfections. In that time, the addition of ingredients such as citrus and honey were often used to cover the less than ideal smell and taste of bathtub gin. Made with Bombay Sapphire this is a delicious slow sipper.

### **THE HEMINGWAY**

#### **Bacardi Rum, Fresh Lime Juice, Raspberry Purée**

The original Daiquiri was one of Ernest Hemingway's cocktails of choice during the 1930s, when he lived in Havana during the waning years of Prohibition. Hemingway was born and spent the first six years of his life just west of Chicago in Oak Park. This vibrant variation of the daiquiri is made with Bacardi Rum, which was by far the most prevalent rum of the era as huge amounts were smuggled into the country from Caribbean nations via small boats known as "rum runners."

## SPIRITS

Bulleit Bourbon  
George Remus Bourbon  
Maker's Mark Bourbon  
Jameson Caskmates Whiskey  
Jack Daniel's Whiskey  
Crown Royal Whisky  
Dickel Rye Whiskey  
Johnnie Walker Black Label Scotch  
Glenlivet 12 Scotch  
Patron Silver Tequila  
Grey Goose Vodka  
Tito's Vodka  
Tanqueray Gin  
Bacardi Rum  
Don Julio Blanco Tequila

## BEER

Goose Island 312  
Lagunitas Little Sumpin' Sumpin'  
Two Brothers Prairie Path  
Two Brothers Ebel Weiss  
Bud/Bud Light  
Angry Orchard Hard Cider

## WINE

Benvolio Pinot Grigio  
Kendall-Jackson Vintners Reserve Rose  
Kendall-Jackson Sauvignon Blanc  
Kendall-Jackson Vintners Reserve Chardonnay  
Cambria Katherine's Chardonnay  
La Crema Monterey Pinot Noir  
Murphy-Goode Red Blend  
Murphy-Goode Cabernet