

GEORDIE'S

WRIGLEY MANSION

PETROSSIAN CAVIAR SERVICE

Accoutrements of Blini, Pomme Paillason, Crème Fraîche, Lemon, Shallot, Boiled Egg

ROYAL DAURENKI*	140
ROYAL OSSETRA*	180
TSAR IMPERIAL*	270
KOJI HOKKAIDO MILK BREAD v House Cultured Butter	15

HUDSON VALLEY FOIE GRAS Variations of Onion, Feuille de Brick, Soubise	35
HOKKAIDO SCALLOP* GF Peanut Miso, Whipped Coconut, Pickled Ramps	18
SPRING GARDEN v Pea Panna Cotta, Green Asparagus, Morels, Pumpnickel Soil, Painted Oak Lettuce, Carrot, White Verjus Vin	24
KONRO CABBAGE GF, v Smoked Cashew Salsa, Quark, Manchego, Charred Vegetable Ash	18

GREEN ASPARAGUS GF Bone Marrow Sabayon, Hazelnut, Arugula Pesto	28
DUNGENESS CRAB CREPE Vichyssoise, Morels, Perigord Truffle	42
GRILLED HEIRLOOM CARROTS v Vadouvan, Carrot Top Emulsion, Black Pepper Feta	18
SPANISH OCTOPUS Salsa Negra, Ramona Farms Corn Pinole Chiffon, Smoked Avocado, Rose Gold Potato	30
PARISIAN GNOCCHI v Vin Jaune Buerre Blanc, White Asparagus, Fennel, Wild Spring Onion	25

14-DAY DRY AGED ROHAN DUCK* Huitlacoche Tamale, Confit Duck Leg, Aged Goji Berry Mole	85
NEW ZEALAND VENISON LOIN* Brioche Pain Perdu, Beetroot, Bacon, Parsnip, Truffle Jus	75
TURBOT AL PASTOR White Sonoran Wheat Cheimeth, Pineapple Salsa, Smoked Avocado, Garbanzo	60
BLACK COD Sourdough, Chowder, Manila Clams, Celery, Bacon	58

WRIGLEY'S SIGNATURE CUTS

White Tepary Bean Purée, Turnip, Root Spinach, Crispy Veal Sweetbread, Bordelaise

OMAHA PRIME FILET MIGNON 8oz*	80
MISHIMA WAGYU NY STRIP 10oz*	120
MISHIMA WAGYU SHORTRIB 8oz*	95

EXECUTIVE CHEF DAVID BRITO

GF Gluten Free v Vegetarian

20% gratuity applied to parties of 6 or more. All non-members will be charged a \$5 visitor membership fee per household.

*Consuming raw or undercooked seafood, meats or eggs may be hazardous to your health. *Indicates items that may be served raw or undercooked.



JAMIE HORMEL HOSPITALITY