



Spend Valentine's Day at X/O

One of the ChicagoPride.com editor picks for Romantic Dining

Begin your meal at X/O Chicago by selecting from starters that include Citrus Fruit and Beet Salad with French Green Beans and Hazelnut Vinaigrette, Smoked Salmon and Daikon Salad with a Lemon Vinaigrette, Main Lobster and Fava Bean Risotto, Prosciutto with artichokes and spiced olives in a Dijon vinaigrette.

The Second Course offers a choice of Spinach and Ricotta Gnocchi with roasted Yellow Tomato Sauce, pan seared Ricotta Salata with Tomato Toast, Extra Virgin Olive Oil, aged Balsamic Vinegar and Fresh Basil, Grilled Calamari with Harissa aioli and preserved lemons, Grilled beef and fresh asparagus with a spicy sesame soy vinaigrette.

Chef Bob Zrenner's Main Course options are Alaskan Halibut with a Sweet Soy Chili Glaze, sautéed Ginger and Asparagus, roasted Breast of Chicken stuffed with herbed Boursin Cheese, sautéed Spinach and Brown Butter, Grilled Flank Steak with Sun Dried Tomato and Balsamic Reduction Sauce, Yukon Gold Potato Puree with Crème Fraiche and Chives, Tempura Fried Baby Bok Choy with Sweet Chile Soy glazed Carrots and Shitake Mushrooms.

To conclude your meal, Pastry Chef Jordan Rappaport's decadent desserts include choice of a Chocolate Orgasm (for two), Apple Chip Napoleon, Vanilla Toffee Mousse with Green Apple Sorbet, Raspberry Parfait with warm white chocolate lavender Soup, Chocolate Mousse.

Reservations are going fast and space is limited. Make your reservations early!

\$65 per person

FOR RESERVATIONS CONTACT:
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