



THE *Fortnightly* OF Chicago

FOSTERING THE JOYOUS SPIRIT OF INQUIRY SINCE 1873

Fine Wines Dinner: A Toulouse Goose or a Basque Tuna?

First Course

Caramelized Wild Mushrooms
Spanish Olive Oil, Hazelnut Praline
Pickled Shallots, Shaved Idiazabal Cheese
Txomin Etxaniz Blanco Txakolina, 2024

Second Course

Seared Scallop, Ajo Blanco
Nori Dukkah, Herb-Infused Oil
Berrouet "Herri Mina" Blanc 2023,
Irouléguy, France

Third Course

Iberian Pork Secretto
Fig, Roasted Fennel, Charred Grape Reduction
Ameztoi Gatariako Txakolina "Stimatum" Tinto 2023,
Gataria, Basque Country, Spain

Fourth Course

Txuleton de Vaca Vieja (Grilled Ribeye)
Patatas Bravas, Charred Piquillo Pepper Romesco, Shishito Pepper
Chateau Saint-Roch Kerbuccio Red, Maury Sec

Dessert

Basque Cheesecake
Candied Apple Cider Caramel
Normandy Cidre

120 East Bellevue Place
November 7, 2025

*The Chicago Department of Public Health advises that consumption of raw or undercooked foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish may result in an increased risk of foodborne illness. Individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information should consult their physician or public health official for further information.