

forte AT SYMPHONY CENTER dinner

includes focaccia and marinated olives,
choice of starter and choice of main
fifty five dollars per person plus applicable taxes



VEGETARIAN



VEGAN



AVOIDING GLUTEN

starter

HOUSEMADE LABNEH

Yogurt, Butternut Squash, Cherry Tomato, Honey, Mint

ROASTED RED PEPPER DIP

Muhammara Spicy Roasted Walnut & Red Pepper Dip

HUMMUS

Crispy Garbanzo, Tahini

EGGPLANT DIP

Babaganoush Walnut, Pomegranate Molasses, Chive

FIG & OLIVE SALAD

Spinach, Frisée, Walnut, Feta, Petimezi Dressing

BRAISED BEET SALAD

Goat Cheese, Apple, Arugula, Pickled Red Onion, Smoked Almond, Citrus Vinaigrette

LENTIL SOUP

Tahini Yogurt, Urfa, Herbs

bar snacks

SAGANAKI HALLOUMI

Fried Greek Cheese, Calabrian Chile Hot Honey, Schug, Herbs 19

FRIED ARTICHOKEs

Roasted Garlic Aioli, Charred Lemon 15

CRABCAKES

Remoulade, Fried Caper, Amaranth 19

bar snacks offered supplemental with first course

main

HALLOUMI VEGETABLE KEBOB

Greek Cheese, Calabrian Chile Hot Honey, Zucchini, Tomato, Red Onion, Schug, Basmati Rice

FALAFEL

Chickpea Falafel, Roasted Cauliflower, Pickled Red Onion, Mango, Crema, Herbs, Tamarind Chutney, Pita

SEA SCALLOPS

Romesco, Garlic Spinach, Traditional Cous Cous, Balsamic Glaze

BUTTER BAKED COD

Red Schug, Butternut Squash Bisque, Israeli Cous Cous, Fried Kale, Herb Oil, Crema

TANDOORI CHICKEN BREAST

Basmati Rice, Green Schug, Mint, Cilantro, Charred Lemon

BRAISED LAMB

Harissa Sauce, Traditional Cous Cous, Chive

FORTE GRIDDLE BURGER

Two Beef Patties, Swiss Cheese, Mushrooms, Arugula, Roasted Garlic Aioli, Fries

TAGLIATELLE

Parmesan Cream, Peas, Herb Sundried Tomato Breadcrumbs, Crispy Prosciutto, Paprika Oil

@ChicagoForte

Executive Chef Leonardo Moslemian

General Manager Grant Chinouth

*Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.

Parties of six or more guests will have 18% gratuity added to their bill.