



• THE •  
GAGE

## THE GAGE WELCOMES RSNA 2023

NOVEMBER 26-30, 2023

*Iconic Michigan Avenue Gastropub.* The Gage has become a perennial favorite of locals and visitors alike for over fifteen years by effortlessly blending European influence with American style. The restaurant serves refined, rustic cuisine, innovative libations and an award-winning wine list all in a lively, convivial setting. A “must visit” among Chicago’s dining scene.

# DINE AROUND MENU

\$125 | a person

(all inclusive - tax & service charge)

choose one from each course

## FIRST COURSE

### LOBSTER BISQUE

calvados cream, poached maine lobster *(sh)*

### AHI TUNA TARTARE

avocado, serrano pepper, lime ginger vinaigrette, thai basil

### SIMPLE GREEN SALAD

watercress, parmesan, cherry tomato, charred lemon vinaigrette *(v, gf)*

INCLUDES CHOICE OF TWO  
GLASSES OF HOUSE RED OR  
WHITE WINE, DRAFT BEER,  
COFFEE, TEA, OR SODA.

## ENTRÉE

### PAN-SEARED SEA BASS

spinach, caper, tomato relish, haricots verts

### STEAK FRITES

grilled bavette steak, maître d' butter, crispy fries *(gf)*

### THAI COCONUT CURRY

seasonal vegetables, red curry, basmati rice, cilantro, basil *(v, gf)*

### RICOTTA AGNOLOTTI

truffle *(v)*

## DESSERTS

### CRÈME BRÛLÉE

with a seasonal twist *(v)*

### PEAR & HAZELNUT ECLAIR

hazelnut pastry cream *(n)*



