

# SPRING event packet

Thank you for considering Spring Restaurant for your upcoming special event.

Our restaurant, located in a former Turkish bathhouse, is steps from the center of Chicago's vibrant Wicker Park neighborhood.

Our semi-private dining space has a capacity of 35 guests, making it the ideal venue for an intimate social affair or business dinner.

Every event reflects our commitment to fine dining service and features Chef Shawn McClain's award winning cuisine.

We strive to create for you a uniquely memorable event. Therefore, we are happy to accommodate special requests to enhance your dining experience.

Please direct all inquiries to:  
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2039 W. North Ave. • Chicago, IL • 60647

*a sister restaurant of*  
Green Zebra & Custom House



## Food Menus

Our special event menus at Spring are pre-selected by you, our guest, from Chef McClain's most recent creations. We offer a menu focusing on the season's freshest produce and seafood.

The menus included in this packet are only samples to give you a glimpse into our menu structure. When you have decided on a menu option, please contact us so we can begin to create a customized menu for your event.

<i>Menu Option 1</i>	<i>Menu Option 2</i>	<i>Menu Option 3</i>	<i>Menu Option 4</i>
3 course menu with limited choice.	4 course set menu.	4 course menu with limited choice.	Chef's 6 course tasting menu
2 to 3 options per course.	Uniform menu.	2 to 3 options per course.	
\$55.00/person	\$65.00/person	\$75.00/person	\$90.00/person

A cheese course is available for an additional \$10.00/person.

Hors d'oeuvres may be ordered for your cocktail hour. Prices are per person, per hour and a current menu is available upon request.



## Sample Menu Option 1

### **Lemongrass-Coconut Soup**

*with cellophane noodles & kaffir lime*

or

### **Spring Field Greens**

*hearts of palm & white balsamic-Dijon dressing*

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### **Grilled Beef Ribeye**

*short rib dumplings, hon-shimeji mushrooms, Chinese mustard*

or

### **Alaskan Halibut**

*cauliflower risotto, spiced saffron-lobster sauce*

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### **Quinoa Pound Cake**

*cherries, ginger ice cream, sweet soy cherry syrup*

or

### **Valrhona Tainori Chocolate Mousse**

*cocoa caramel, Thai chili fudge almond sorbet*



## Sample Menu Option 2

### **Yellowfin Tuna 'Nicoise'**

*fingerling potato, white anchovy, black olive vinaigrette*

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### **Lemongrass & Coconut Soup**

*cellophane noodles, ginger, kaffir lime*

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### **Duck Breast**

*shaved prosciutto, roasted quince, chestnut puree, chanterelle salad*

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### **White Chocolate Affogato**

*tarragon syrup, steamed coconut milk, sugared donuts*



## Sample Menu Option 3

### **Scallop & Potato 'Raviolis'**

*seared scallop, mushroom-black truffle reduction*

or

### **Yellowfin Tuna Tartare**

*avocado foam, shoyu & sesame vinaigrette, coriander cracker*

or

### **Braised Short Rib Dumplings**

*hot & sour broth, bean sprouts, fresh Thai basil*

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### **Lemongrass & Coconut Soup**

*cellophane noodles, ginger & kaffir lime*

or

### **Organic Greens**

*creamy Dijon dressing, spiced popcorn, pumpkin seeds, shaved parmesan*

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### **Maine Sea Scallops**

*parmesan gnocchi, spring onion-curry, coriander pesto, citrus*

or

### **New Zealand Snapper**

*wild mushroom risotto, white asparagus, truffle-parmesan sauce*

or

### **Roasted Duck Breast**

*black mission figs, prosciutto, braised cipollini onions, port wine reduction*

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### **Artisan Cheese Selection**

*toasted bread, candied nuts, apricots*

or

### **Valrhona Tainori Chocolate Mousse,**

*cocoa caramel, Thai chili fudge almond sorbet*

or

### **Mascarpone Panna Cotta,**

*sweet and spicy rhubarb, vanilla shortbread, rhubarb sorbet*



## Sample Menu Option 4

### **Chef's Amuse**

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### **Yellowfin Tuna Sashimi Nicoise**

*white Italian anchovies, black olive & coriander vinaigrette*

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### **Lemongrass & Coconut Soup**

*lobster, cellophane noodles, kaffir lime, red Thai curry spice*

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### **Dungeness Crab Cake**

*spiced kimchee, passion fruit-curry sauce*

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### **Wild Black Bass**

*mascarpone & truffle risotto, crisp parmesan*

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### **Grilled Beef Sirloin**

*Oregon chanterelles, baby radishes and pearl couscous, red wine sauce*

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### **Warm Roasted Banana Toffee Cake**

*Chinese mustard ice cream, dark rum, salted cashews*



## WINE AND LIQUOR MENUS

Our wine specialist will be happy to assist you in selecting suitable wines for your event. As an enhancement to your guest's experience, we also offer wine pairings designed to complement each course.

As a general rule, we do not permit outside wine.

### *Consumption Bar*

House Wine \$12.00

Champagne \$13.00

Domestic and Imported Beer \$6.00 - 9.00

Soft Drinks and Juices \$3.50

Mineral Water \$5.00 per person

### *Bar Packages*

#### **Beer and Wine Package**

\$15.00 per person for the first hour

\$9.00 per person for each additional hour

*Includes a selection of beers and wines  
as well as soft drinks and coffee*

#### **Select Liquor Package**

\$20.00 per person for the first hour

\$12.00 per person for each additional hour

*Includes a selection of beers, wines and liquors  
as well as soft drinks and coffee*

Absolut Vodka

North Shore Distiller's Vodka

Beefeater Gin

North Shore Distiller's Gin #11

Elmer T. Lee Bourbon

Bacardi Rum

Pueblo Viejo Tequila

Old Overholt Rye Whisky

Dewars Scotch

Christian Brothers Brandy



### **Premium Liquor Package**

\$22.00 per person for the first hour

\$12.00 per person for each additional hour

*Includes a selection of beers, wines and liquors*

*with the addition of all signature cocktails and premium liquors, soft drinks and coffee*

Grey Goose Vodka

Citadelle Vodka

Bombay Sapphire Gin

North Shore Distiller's Gin #11

Knob Creek Bourbon

Ron Zacapa 15 yr. Rum

Oro Azul Reposado Tequila

Chivas Regal

Glenlivet 12 yr. Scotch

Enhanced bar packages from our award winning wine list and cordial and liquor lists are also available. Price will be based on individual selection and consumption.



## FLOWERS

We will gladly assist you with arrangements for a nominal fee.

## LINENS

White linens and napkins are provided for your event. If you are interested in specialty linen, we will make every effort to locate and order it on your behalf.

## VALET SERVICE

Valet parking is available at the standard rate of \$12.00/vehicle. Charges can be hosted or paid on an individual basis.

## AUDIO/VISUAL EQUIPMENT

Please note that we do not allow audio/visual presentations in the semi private room at Spring. Audio/ visual presentations are permitted when the restaurant has been "bought out".

## MENU CARDS

Spring will provide a customized menu card for each place setting.

### SPRING RESTAURANT

Executive Chef/Owner: Shawn McClain

Partners: Sue Kim-Drohomyrecky & Peter Drohomyrecky

Chef de Cuisine: Josh Jones

Pastry Chef: Elissa Narow

General Manager: Fletcher Harrison

