

one sixtyblue

passed hors d'oeuvres

priced per piece

beef

carpaccio

baguette/ frisee / aged balsamic vinegar/ parmesan shavings 4

tartare

crispy shell / cornichons / capers / mustard vinaigrette 3

brochette

cracked black peppercorn / red wine syrup / sea salt 4

seared

baguette / roquefort cheese / shallot confit 4

tuna

carpaccio

brioche / arugula / red onion / lemon vinaigrette 4

tartare

lemon confit / chopped chive / basil / piquillo pepper vinaigrette 4

seared

coriander crust / baguette / onion ginger marmalade / cilantro 4

chicken

brochette

curry / coconut milk / cilantro / ginger 3

salad

crispy shell / celery / roasted hazelnut / lemon mayonnaise 3

shrimp

poached

baguette / saffron aioli / chervil / sundried tomatoes 4

brochette

piquillo peppers / olive oil / lemon juice / basil 4

ceviche

lime / red onion / cilantro / coconut milk 4

salmon

tartare

olive oil / lemon juice / herbs / crispy shell 3.50

smoked

brioche / lemon crème fraiche / American caviar / chive 3.50

seared

endive marmalade / black pepper crust / baguette / grapes 3.50

crab

springroll

ginger vinaigrette / chive / shallot / feuille de brick 4.50

salad

crispy shell / curry / scallion / mayonnaise 4.50

vegetable

potato

yukon potatoes / goat cheese / chive / lemon juice 3

tomato

ratatouille / nicoise olive / basil / olive oil 3

mushroom

duxelle / shitake / truffle oil / herb 3

prices do not include 10.25% sales tax and 22% service charge

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dinner menu selection options for 10-40 guests

three course menu

\$60 per person

set group menu: select either one appetizer **or** one salad, select one entrée, and select one dessert

\$65 per person

set group menu: select either one appetizer **or** one salad, select two entrées, and select two desserts

\$70 per person

set group menu: select either one appetizer **or** one salad, select three entrées, and select three desserts

four course menu

\$75 per person

set group menu: select one appetizer, select one salad, select one entrée, and select one dessert

\$80 per person

set group menu: select one appetizer, select one salad, select two entrées, and select two desserts

\$85 per person

set group menu: select one appetizer, select one salad, select three entrées, and select three desserts

additional courses are subject to a \$15 supplement per person

a cold or warm cheese course can be added to each menu for an additional \$10 per person for parties of 40 guests or less

chef martial noguier can also prepare a five course tasting menu for \$100 per person

tax is 10.25%, service gratuity is 20%

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dinner hot & cold appetizers

chilled madagascar shrimp

celery root / fresh horseradish / crème fraiche cocktail sauce

ahi tuna tartare

nicoise black olive / olive oil mashed potatoes / lemon confit / piquillo pepper vinaigrette

crispy peekytoe crab spring roll

savoy cabbage cole slaw / basil oil / ginger vinaigrette

crispy duck confit

baby beet / candied orange / mache salad / star anise glaze

braised 3 hour short ribs

frisee / celery chips / red wine reduction

rock shrimp gnocchi

handmade gnocchi / asparagus / shiitake mushroom / shaved parmesan / shellfish emulsion

maine diver sea scallops

sweet potato puree / tarragon / onion rings / lobster sauce

warm cheeses from the wood oven

baguette croutons / dried fruit / seasonal field greens

soup

daily preparation

dinner salads

field greens salad

baguette croutons / diced tomato / hazelnut balsamic dressing

belgian endive salad

“great hill” bleu cheese / mixed greens / candied walnuts / basil oil / diced tomato / hazelnut vinaigrette

baby romaine salad

brioche croutons / parmesan shavings / caesar dressing

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dinner entrees

arctic char

seasonal vegetables / garlic mashed potatoes / pinot noir sauce

east coast monkfish

pearl onion / wild mushroom ragout / frisee salad / white truffle oil

alaskan halibut

seasonal salad / pearl pasta / rock shrimp / tarragon emulsion

beef tenderloin

seasonal vegetables / garlic mashed potatoes / red wine sauce

amish chicken breast

seasonal vegetables / garlic mashed potatoes / lemon sauce

roasted organic pork chop

seasonal vegetables / garlic mashed potatoes / country mustard sauce

roasted colorado rack of lamb

seasonal vegetables / garlic mashed potatoes / rosemary sauce
(\$10 supplemental fee applies)

14 oz prime delmonico steak

seasonal vegetables / garlic mashed potatoes / shallot sauce
(\$10 supplemental fee applies)

vegetarian

daily preparation

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dinner desserts

crunchy napoleon

crème brulée / caramelized phyllo / chocolate sauce

mango cannelloni

fresh pineapple / coconut sorbet / passion fruit sauce

black & white crème brûlée

chocolate mousse / tahitian vanilla bean / brown sugar

chocolate dome

pistachio cream / milk chocolate mousse / sour cherry foam

one sixtyblue fruit plate

daily seasonal fruit

mocha baked alaska

espresso gelato / chocolate cake / coffee granité

details

phone: 312.850.0303
fax: 312.829.3046
address: 1400 w. randolph (corner of randolph & ogden)
hours: monday through thursday 5:30p - 10:00p,
friday & saturday 5:30p - 11:00p
parking: valet parking available