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# BAPTISTE & BOTTLE

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BOURBON + PROVISIONS

## Taste of Iceland Chicago

April 5 – 8, 2018

*Chef James Lintelmann*

*Chef Georg Arnar Halldórsson*

### *Four-Course Prix Fixe Menu*

#### **Cured Cod**

*Horseradish, burned lemon, grilled kale and black garlic*

#### **Confit Arctic Char**

*Carrots, sea buckthorn and a sauce of fennel,  
star anise and orange*

#### **Icelandic Free Range Lamb**

*Grilled Portobello mushroom, sun choke puree, burned Brazil  
nuts, and gastrique sauce with preserved lemon*

#### **Icelandic Provisions Skyr**

*Beetroot reduction, raspberries, crystallized  
white chocolate, rye bread*