

Featured Food

Charcuterie Board for Two

Assorted domestic and imported cheeses, thinly shaved specialty cured meats, dried fruits, roasted nuts, with an assortment of crackers, baguettes, and flatbreads

Goat Cheese

Crispy breaded goat cheese topped with snipped chives and orchid-infused truffle honey—vegetarian

Thai Basil Chicken Ramen with Orchid-Infused Tea Broth

Julienne vegetables, spring onion, Thai basil chicken with soft poached egg

Mixed Green Salad \$10

Fresh mixed greens, berry assortment, sheep milk cheese, pepitas, & poppyseed dressing with edible orchid—vegetarian, gluten free

Croque Monsieur

\$10

\$20

\$8

Sourdough baguette slices with Gruyère and goat cheese, wild mushrooms, béchamel, and fresh herbs—vegetarian

Aranci

\$8

Arborio rice, ground beef, fresh herbs, pecorino cheese, spicy tomato sauce

Fried Potato Ravioli

\$6

Crispy ravioli stuffed with creamy potato,
Taleggio cheese, and chives, topped with
spicy tomato jam and drizzled truffle oil—vegetarian

Deserts

Carrot Cake \$8

Topped with cream cheese frosting and mango pineapple compote—vegetarian

Café con Leche

\$8

Layered chocolate, caramel, and coffee mousse topped with ladyfinger biscuit—vegetarian

Beverages

beverages	
Domestic Beers*	\$6
Craft Beers*	\$8
House Wine*	\$8
Coke, Sprite, Diet Coke	\$2.49
Bottled Teas	\$3.69
Brewed Coffee	\$2.59
Chicago Botanic Garden	
Refillable Water Bottle	\$3.69
Boxed Water	\$2.69

Specialty Cocktails

The Madras* \$9

Tito's vodka blended with cranberry and orange juices, wedge of lime, topped with a floating orchid

Ginger Orchid Cocktail*

\$9

Absolut Citron vodka, blended with Canton ginger liqueur, cranberry juice, sweet and sour, garnished with a floating orchid

Valentine's Day Specials (Tuesday, 2/14 Only) Heart-Shaped Red Velvet Cake for Two with Cream Cheese Frosting \$8 Chocolate-Raspberry Heart-Shaped for Two with Ganache \$8 LaMarca Prosecco Splits*

^{*}Must have proof of age, 21 or older, to purchase alcohol