



Gemini

LINCOLN PARK



Chicago Restaurant Week Dinner 2026

- \$60 four course prix fixe menu | excludes beverage, tax & gratuity -
- available for dinner 4:30 pm - close | january 23 - february 8 -

First

- choose 1 -

Burrata Crostini *kentucky prosciutto, red wine poach quince, thai basil*

Butternut Squash Bisque *coconut, cilantro radish*

Citrus Salad *endive, treviso, mint, pistachio, lemon chili vinaigrette*

Second

- choose 1 -

Baja Sea Bass *celery root suboise, confit sweet onion, spinach, preserved lemon*

Crispy Pork Shank *white corn polenta, gremolata, pork demi glace*

Squash Tortellini *sage, crispy garlic, brown butter-passionfruit*

Dessert

- choose 1 -

Creme Caramel *coconut cashew granola, lime*

Buck Russel's Ice Cream *2 scoops*

- substitutions politely declined -



CHICAGO
RESTAURANT
WEEK

Gemini

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CHICAGO
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Chicago Restaurant Week Brunch 2026

- \$30 three course prix fixe menu | excludes additional beverage, tax & gratuity -
- available for weekend brunch 9:00 am - 3:30 pm | january 23 - february 8 -

First

- choose 1 -

Strawberry Lemonade strawberry purée, mint

Bubbles choice of: classic, mimosa, or prickly pear bellini

Pauly G's Bloody Mary vodka, tomato juice, habanero vinegar

Second

- choose 1 -

Buck Russell's Coffee Cake butter cake, cinnamon brown sugar, oat streusel

Burrata Crostini kentucky prosciutto, red wine poach quince, thai basil

Third

- choose 1 -

Daily Omelet seasonal ingredients, breakfast potatoes

Lincoln Park Turkey Club lettuce, avocado, pancetta crisp, tomato,
basil aioli

Avocado Toast grilled sourdough, manchego, pickled sweet drop pepper,
crispy bits

- substitutions politely declined -