



MARISOL

Restaurant and Bar
at the MCA

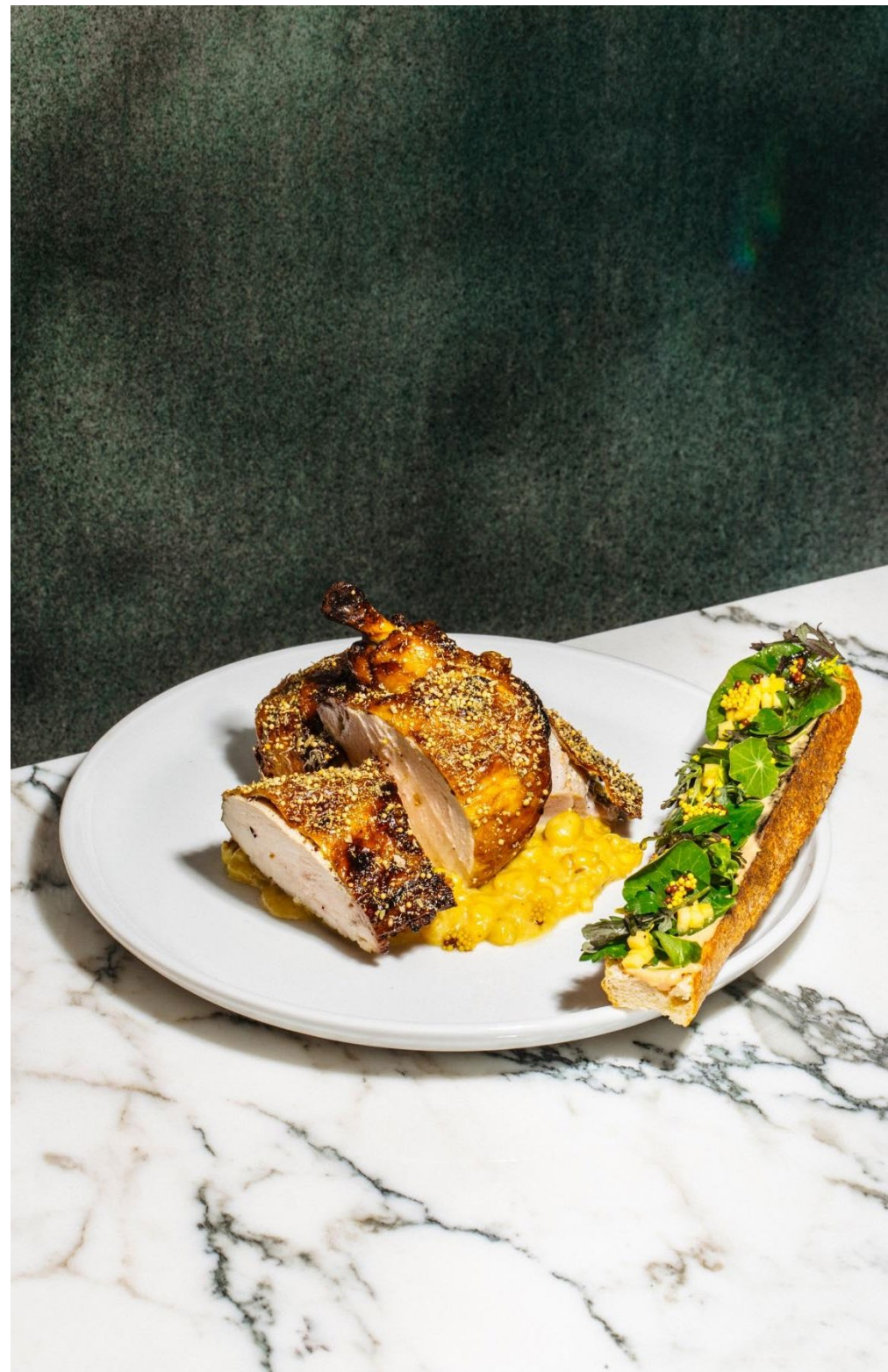
PRIVATE DINING
MENU

marisolchicago.org

DINING IN THE PRIVATE ROOM AT MARISOL

At Marisol, we celebrate the MCA community by sharing plates among friends. Your experience in the Chris Ofili–designed Private Dining Room will begin with lighter, vegetable-forward dishes and progress into richer, satisfying plates of pastas, meats, and fish, all served family style from the current menu by Chef Jason Hammel.

We offer three-course and four-course options, which allow your guests the opportunity to try as many as nine separate preparations. You may also add à la carte options such as snacks, canapés, and other dishes to the experience. Because we feature the freshest ingredients of the season, our menus are ever-changing. Here are samples of what you can expect.





CANAPÉS

Twenty five-piece order minimum per item.

Meat and Seafood

STONE FRUIT TOAST jamon serrano, black lime, miticrema, PBQ multigrain baguette

CRISPY PORK RILLETES apricot, caramelized onion mostarda, chevil

BEEF TARTARE bone marrow mignonette, pearl onion, toasted shokupan

SMOKED TROUT piperade, chive, crème fraiche vinaigrette, seeded cracker

Vegetarian and Vegan

CHICKPEA PANISSE vadouvan carrot puree, carrot tops, golden raisin, morita chile, dill (V)

BRASSICAS PIZZETTA artichoke, shallot, fontina, parmigiano

CRISPY SUNCHOKE pear lemongrass, cardamom, tarragon, hazelnut

ENHANCEMENTS FOR THE TABLE

CANDIED NUTS
honey, sesame, and black lime

CASTELVETRANO OLIVES
with celery salsa verde

POMMES FRITES
Kennebec potato, feta crème fraiche

OYSTERS (half/dozen)
with grilled lemon mignonette

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THREE-COURSE DINNER MENU

Available after 5:30 Tuesday-Saturday

First Course

Please select two for the table.

SUNFLOWER HUMMUS with artichoke, oregano,
and flaxseed cracker

BURRATA black currant, tarragon, makrut lime,
ginger, walnut

MARISOL SALAD with butter lettuce, apple,
dill, macadamia nut, pecorino, and "natural food
salad dressing" from the *MoMa Artists'
Cookbook* (1977)

BEET MIZUNA poached pear, pomegranate, labneh,
seeds, blood orange citronette

THUMBELINA CARROTS cardamom, raita, tadka, sumac
honey

Second Course

Please select one pasta.

SOURDOUGH TAGLIATELLE artichoke, leak, hen of the
woods mushrooms, sunchoke

LAMB MANTI yogurt, tahini, pistachio, parsley

Third Course

Please select two.

BRANZINO spring peas, alliums,
hedgehog mushrooms, miso

BAVETTE STEAK shishito, horseradish chimichurri,
radicchio, sweet potato

CHICKEN black tea, rose harissa, chamomile honey,
cauliflower

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FOUR-COURSE DINNER MENU

Available after 5:30 Tuesday-Saturday

First Course

Please select three for the table

SUNFLOWER HUMMUS with artichoke, oregano, and flaxseed cracker

BURRATA black currant, tarragon, makrut lime, ginger, walnut

MARISOL SALAD with butter lettuce, apple, dill, macadamia nut, pecorino, and "natural food salad dressing" from the *MoMa Artists' Cookbook* (1977)

BEET MIZUNA poached pear, pomegranate, labneh, seeds, blood orange citronette

THUMBELINA CARROTS cardamom, raita, tadka, sumac honey

GRAPEFRUIT AND SWEET POTATO salsa macha, labneh, shallot

Second Course

Please select one for the table

SOURDOUGH TAGLIATELLE artichoke, leak, hen of the woods mushrooms, sunchoke

LAMB MANTI yogurt, tahini, pistachio, parsley

Third Course

Please select two for the table

WHITE FISH A LA PLANCHA persimmon, kohlrabi, braised greens, coconut cashew dukkah

BAVETTE STEAK shishito, horseradish chimichurri, radicchio, yakiimo potato

CHICKEN black tea, rose harissa, chamomile honey, cauliflower

Fourth Course

MALTED CHOCOLATE TART passionfruit, honeycomb, toasted milk crumble

PALOMA PAVLOVA yuzu tequila curd, grapefruit sorbet, coconut makrut lime semifreddo, mint

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LUNCH MENU

Available until 2 pm Tuesday through Friday

First Course

Please select one item for the table.

MARISOL SALAD with butter lettuce, apple, dill, macadamia nut, pecorino, and "natural food salad dressing" from the *MoMa Artists' Cookbook* (1977)

KALE SALAD chickpea, golden raisin, mizithra Caesar dressing

HEIRLOOM TOMATOES stacciatella, mache, aged balsamic, charred corn coulis

Second Course

WHITE FISH A LA PLANCHA persimmon, kohlrabi, braised greens, coconut cashew dukkah

CHICKEN black tea, rose harissa, chamomile honey, cauliflower



BRUNCH MENU

Available 10:30am-2:30pm Saturday and Sunday

First Course

Please select two for the table

HOUSE PASTRIES with butter and jam

SEASONAL FRUIT with yogurt and granola

BUTTERMILK PANCAKES

Second Course

Please select two for the table.

FRENCH TOAST challah, cashew, coconut, black sesame, mascarpone, seasonal berries

TOFU SCRAMBLE Phoenix Bean tofu, seasonal vegetables, greens, crispy potatoes,

EGGS BENEDICT country ham, tomato, brassicas pesto, hollandaise, focaccia

BREAKFAST BURRITO avocado, onion, green chile, tomato, potato, organic eggs, and cheddar, salsa verde

STRAPATSADA tomato, nduja, mahrash, sheep's milk ricotta, polenta, runny eggs

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