



OPACITY



DINNER MENU

AMUSE

black olive clafoutis with orange-scallion slaw

SALAD

carrot and parsley sorbet with lemon confit, served in a ginger cracker

ENTRÉE

scallops and plantain seared in duck fat, accented with grapefruit and avocado sabayon, garnished with fried basil leaf

ENTRÉE

house-made lamb sausage, cardamom parsnip puree, mint chimichurri, and a thyme and lavender gelee in a crisp radicchio leaf

DESSERT

ricotta cheesecake pops, drizzled with peach-rose simple syrup, and rolled in crushed pistachios

CHEF LAUREN PARTON

Chef Lauren Parton's passion for cooking began when she was five years of age having had her first glimpse of an industrial-size oven. Lauren began her cooking career in 2006 when she started on the line at La Tache in Chicago's Andersonville Neighborhood. Within a year of working at La Tache, Lauren's career took a serious diversion after she was involved in a car accident that left her unable to walk for nearly a year. As soon as she was able to stand - unassisted, she jumped right back into the kitchen and began working at these fine establishments: Signature Room on the 95th, Bin 36, and the 44th Ward Dinner Party. Lauren currently serves as chef by heading up the Monday night dinner series with the Clandestino Supper Club, and holds the rank of Executive Chef for Opacity, hosted by Lavish, LLC Media.