

# LOCKWOOD

RESTAURANT & LOBBY BAR



## Dinner Menu

Neatly tucked away just off the picturesque lobby is an enclave of comfort and elegance. Following in a tradition of perfectly poured martinis and warm, inviting conversation, the Lockwood Restaurant is the ideal setting to reconnect with colleagues or reminisce with friends.

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[www.lockwoodrestaurant.com](http://www.lockwoodrestaurant.com)

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## General Information

### Private Events

Our private dining room is available for up to 12 guests.



### Dining Concept

A Chicago Loop dining destination located in an upscale setting on the lobby level of the historic Palmer House Hilton. The chef-inspired cuisine features a contemporary menu rooted in French and Italian traditions. The menu changes frequently based on market availability and freshness. Lockwood Restaurant's intimate and elegant ambience is anchored on one end by a dramatic wine room with a library-style wine rack and complemented by a private dining room that comfortably seats 12.

### Parking

Valet service is available at our Monroe Street entrance.

### Capacity

Dining Rooms 125

Bar Area 44



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## **Greg Elliott** **Lockwood Executive Chef**

Some say cooking is a career that chooses you. The comment rings true with Greg Elliott, executive chef of Lockwood Restaurant at The Palmer House Hilton.



An Illinois native and Kendall College graduate, Elliott caught the bug early. When only 13 years old, he began washing dishes. When he turned 15, he was already preparing dinners for 80. By then, the energy in the kitchen had him hooked. Before long, he had found his way onto the line at some of Chicago's best restaurants, including Ambria, Naha, Tournesol, and Aubriot, working every station from pastry to sauté.

It was while working at one sixtyblue with his mentor, chef Martial Noguier, that Elliott's cooking skills melded with confidence, giving him the leadership tools he needed to run his own kitchen. In 2007, when he was chef de cuisine, one sixtyblue earned three stars from the *Chicago Tribune*, *Chicago Sun-Times* and *Chicago Magazine*.

Elliott's first executive chef position took him to the Napa Valley. At Brannan's, a classic, casual wine country restaurant on Calistoga's main street, he revamped the menu, adding more-contemporary American flavors while strengthening the farm-to-table connections between the restaurant and local growers. His work at Brannan's garnered praise from the *Napa Valley Register*, which in 2009, singled out Elliott as a rising culinary star.

As executive chef at Lockwood, Elliott rejoins the Chicago restaurant community, to which he owes his formative culinary development. He oversees breakfast, lunch, and dinner operations for Lockwood, Potter's Lounge, and room service. On days off, he checks out new restaurants and spends time with his wife, son, and the family pet pug.

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## Starters

### *Duck Confit*

Farro, Quince, Radicchio, Toasted Hazelnuts

### *Celery Root Soup*

Smoked Salmon, Marble Rye, Dill Crème Fraiche

### *Local Baby Lettuces*

Radish, Cerignola Olive, Ciabatta  
Buttermilk Dressing

### *Baby Beets*

Shepherd's Hope Cheese, Cara Cara Orange  
Watercress

## Entrees

### *Slagel Family Farm Roasted Half Chicken*

Garlic Risotto, Wild Winter Mushrooms  
Cipollini Onions

### *House Made Ricotta Ravioli*

Rapini, Candied Garlic, Brown Butter  
Chili Flake

### *Filet Mignon*

Smoked Beef Cheek, Blue Cheese Bread Pudding  
Sweet Dumpling Squash

### *Slagel Family Farm New York Strip*

Creamed Swiss Chard, Duck Fat Potatoes  
Black Pepper Sauce  
(\$10.00 supplemental charge)

### *East Coast Skatewing*

Linguica, Kale, Fingerling Potato  
Littleneck Clams

### *Veal Paillard*

Buttermilk Mashed Potato, Rapini, Sauce Gribiche

### *Chef's Risotto Selection*

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## Desserts

*Hazelnut Chocolate Torte*

Frangelico Ice Cream

Caramel, Praline

*Maple Mascarpone Cheesecake*

Poached Pear, Vanilla Bean

Walnut Shortbread

*Warm Apple Crisp*

Local Farmer's Apples, Brown Sugar

Vanilla Ice Cream

One Starter

Choice of One of Two Entrees

One Dessert

**\$50.00**

Choice of One of Two Starters

Choice of One of Three Entrees

Choice of One of Two Desserts

**\$60.00**

Each Added Course Offering

**\$5.00**

\*All prices are exclusive of tax and gratuity.