

John des Rosiers
Chef/Proprietor

www.inovasi.us

DINNER

Est.



MENU

2009

847.295.1000

28 E. Center Ave.
Lake Bluff, IL 60044

Snacks N Small Stuff

Bread & Butter

bread from Hewn in Evanston, butter from Pine River Dairy in WI with crunchy sea salt & cracked pepper (gluten-free bread available) 3

GF Fresh Burrata Cheese

with olives, extra virgin, walnuts, arugula pesto, local honey, focaccia (gluten-free bread available) 15

GF Salt and Pepper Calamari

fresh from Rhode Island, Chinese style with garlic, scallion, red onion, black pepper, fresno peppers, lime aioli 12

Wild Salmon Tartare

with cognac braised shallot, cucumber, fresh dill, creme fraiche, fried crispy capers, lime, avocado, shaved toast 13

GF Bruschetta

Mark Leider's summer honey, olive oil cured tomatoes, Italian salame piccante, arugula pesto, (gluten-free bread available) 11

GF Umami Broth

broth made from chicken stock, maitake & porcini mushroom 10

Medium Plates Meats & Seafood

GF Spanish Mussels

rustic tomato sauce, red wine, house chorizo, cream, asiago, grilled focaccia (gluten-free bread available) 15

GF New England Cod Chowder

made to order: day boat cod, house bacon, sweet onion, red potato, white wine, fresh cream, micro herbs 15

GF Crispy Balsamic Chicken

gently cooked and fried crispy with lavender & herbs, squash ragout, Parmigiano Reggiano, true Modena balsamic 13

GF Texas Style Brisket

smoked for 14 hours, served with Wisconsin rustic polenta, bourbon shallots, fresh goat cheese, shaved tomato salad 16

GF Sioux Style Grilled Lamb

Pinn Oak Ridge lamb loin cooked over coals, with roasted local squashes, crispy hominy & grits, Wajape mint sauce 22

Medium Plates Vegetables

GF Local Squash Soup

acorn, butternut, & red kuri squashes, shallots, with cranberry chutney 11

Florentine Crispy Focaccia

shaved Brussels sprouts, pecorino cheese, balsamic, bresaola (air dried beef), local tomato, fresh basil 14

GF Vegetable Lasagna

layered with eggplant, zucchini, tomato, basil, ricotta, mushrooms, onion, garlic, and shaved Brussels sprouts, parmesan 16

GF Winter is Here...

whipped red kuri squash, roasted carrots, smoked pumpkin seeds, fried cherry tomatoes, crispy aged cheese, warm spices 14

GF Beet Salad

roasted apples, pickled shallots, ricotta cheese, dill vinaigrette 13

GF Bank Lane Greens Salad

organic greens, crispy onions, cucumber, champagne vinaigrette 10

Large Plates

Handmade Pasta

fat fettuccine, wild mushrooms, sweet onion, brown butter, fresh sage, asiago cheese, ancho chile 25

GF Gunthorp Farms Chicken

brown butter Brussels sprouts, cedar braised local beans, cranberry/blackberry sauce with juniper 28

GF CDK Farms Dry Aged Sirloin

marinated in cracked peppercorns and grilled, with crispy papas bravas & "new style" chimichurri 38

GF Out of the Sea

a dish that changes from time to time, different seafood daily 38

Inovasi Burger

house pickles, two year cheddar, house mayo, Illinois tomatoes, local greens, Kennebec fries 17

Kid's Menu (12 and under please)

Handmade Noodles

made with local eggs and pasta flour from Northern Italy, tossed with extra virgin olive oil
noodles only - 5 | with vegetables, local chicken, parmesan - 9

GF Cheese Burger

local cheddar, house bacon on a brioche roll served with Kennebec fries (gluten-free bread available) 10

GF Grilled Steak

grilled steak medallions, whipped potatoes and house steak sauce 11

GF Crispy Chicken Tenderloin

basmati rice, vegetables, house BBQ 8

Grilled Cheese with Tomato

Hewn bread, local cheddar, Illinois tomato, Kennebec fries 9

Family Style Dinner

Let us cook for you like in your home!

Family style, a variety of flavors & combinations
Prepared like Sunday dinner at home

3 courses - 38

Fri & Sat 4 courses - 39

wine pairing 16

Who We Love

John's amazing and supportive family..

Tempel Farms | Green Youth Farm | Ferndale Farms | Lilybel Microgreens
Chicago Botanic Garden | The Nemickas Family | Local Foods
La Colombe Coffee Catalpa Grove | Breslin Farms | Gunthorp Farm
Nichol's Farm | Benjamin Tea | Our Amazing Hawaiian & East Coast
Fishermen | River Valley Ranch | Mark Leider's Honey | Duck Tail Farm
Montalbano Farms | Baker Miller Grains | CDK Beef | Hewn Bread

*Most of our menu is naturally gluten free.
Any item with bread can be substituted for gluten free bread - \$2
Split plate charge - \$3*

**Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.*

GF - Gluten Free

DRINK



MENU

White, Rosé and Sparkling Wine

	year	6 oz. glass
Sparkling Portell (Cava, Spain)	NV	10
Viognier La Font du Loup (Cotes du Rhone, France)	2016	12
Rosé La Vieille Ferme (Rhône Valley, France)	2016	10
Pinot Grigio Riff (delle Venezie, Italy)	2016	9
Riesling Hirschbach & Sohne (Mosel, Germany)	2014	8
Chardonnay Rayun (Valle Central, Chile)	2016	9
Chardonnay Drumheller (Columbia Valley, Washington)	2015	15
Sauvignon Blanc Patient Cottat (Loire Valley, France)	2016	11
Chenin Blanc Ken Forrester (Stellenbosch, South Africa)	2016	8

Red Wine

	year	6 oz. glass
Syrah/Petite Verdot Para maria (Ballard Canyon, California)	2015	17
Syrah, etc Artesis (Côtes du Rhône, France)	2015	9
Cabernet Franc Tinto Negro (Uco Valley, Argentina)	2015	10
Cabernet Sauvignon Priest Ranch (Napa Valley, California)	2013	17
Cabernet Sauvignon Canyon Road (California)	2015	8
Merlot The Expedition (Horse Heaven Hills, WA)	2015	11
Malbec Gougenheim (Mendoza, Argentina)	2015	9
Zinfandel Sin Zin (Alexander Valley, California)	2013	11
Pinot Noir Bachellery (France)	2015	9
Pinot Noir Lyric (Santa Barbara, California)	2014	14

Cocktails

Manhattan's Soul

rye whiskey, Carpano vermouth, cherry bark bitters, Fabbri Amareno cherry 12

"Time's Up"

Mezcal Negroni style: La Luna Mezcal, Campari, Carpano vermouth 12

Jackass

La Luna Mezcal, fresh lime, amarena cherry, grapefruit juice, fresh mint 12

Kentucky Cognac

Copper & Kings brandy, creme de cassis, pineapple, lemon 11

Draft Beer

	Price
Seattle Cider Co. Cider, Gin Botanical (Seattle, WA)	6
Krombacher Pilsner (Krombach, Germany)	5
Allagash White, Belgian Wheat (Portland, ME)	6
Solemn Oath Lü, Kölsch Ale (Naperville, IL)	6
Two Brothers Domaine Dupage, French Ale (Warrenville, IL)	6
Victory Golden Monkey, Triple Belgian Ale (Downington, PA)	7
Lagunitas IPA (Lagunitas, CA)	6
Surly Xtra-Citra, Session Pale Ale (Minneapolis, MN)	6
Avery Brewing Ellie's, Brown Ale (Boulder, CO)	6
Oskar Blues Old Chub, Nitro Scotch Ale (Chicago, IL)	6
Stone Brewing Xocoveza, Spiced Mocha Stout (Escondido, CA)	6
Green Flash West Coast IPA Double India Pale Ale (San Diego, CA)	7
Choose any 4 beers 4 oz of each beer	5

Bottles & Cans

	Price
Two Brothers Gluten Free Golden Ale (Warrenville, IL)	6
Krombacher Non Alcoholic, Wheat (Germany)	6
21st Amendment El Sully Mexican Lager (San Francisco, CA)	6
Victoria Vienna Lager (Mexico)	5
Revolution IPA (Chicago, IL)	5
Surly Furious IPA (Minneapolis, MN)	6
Green Flash West Coast IPA (San Diego, CA)	6
Left Hand Nitro Milk Stout (Longmont, CO)	6

Late Night Campfire

bourbon, creme de cassis, lemon, tiki bitters, burnt rosemary 13

Clearview Manhattan

FEW Barrel-Aged Gin, Mauro Vergano vermouth, simple, cherry back vanilla bitters, Fabbri Amarena cherry 12

A Proper Rum Runner

Gustoso aged rum, lime, amber lager, ginger beer 11

The Forrester

Chenin blanc, dry gin, lemon juice, peach liquor, thyme simple 10