

John des Rosiers  
Chef/Proprietor

www.inovasi.us

# DINNER

Est. 2009



# MENU

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 Winter Savory 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 Out of the Sea

a dish that changes from day to day 22

### 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, whipped goat cheese, shaved tomato salad 16

### GF Sioux Style Grilled Lamb

Pinn Oak Ridge lamb loin cooked over coals, with roasted local squash, crispy hominy & grits, Wojape 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 Sullivan's Farm 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 The Diver's Belly

seared Maine diver scallops, a smidge of cured confit pork belly, charcoal grilled lacinato kale, sweet potato fondant & puree 42

### 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 Tasting Menu

Let us cook for you like in your home!

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

4 courses - 39 wine/beer pairing 18

## 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  
James LaDuke Farms | La Colombe Coffee | Breslin Farms  
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 |
|---|------|-------------|
| <b>Sparkling</b> Portell<br>(Cava, Spain)                         | NV   | 10          |
| <b>Viognier</b> La Font du Loup<br>(Cotes du Rhone, France)       | 2016 | 12          |
| <b>Rosé</b> Sorbet (grenache)<br>(Catalonia, Spain)               | 2016 | 10          |
| <b>Pinot Gris</b> Torii Mor<br>(Willamette Valley, Oregon)        | 2016 | 9           |
| <b>Riesling</b> Hirschbach & Sohne<br>(Mosel, Germany)            | 2014 | 8           |
| <b>Chardonnay</b> Rayun<br>(Valle Central, Chile)                 | 2016 | 8           |
| <b>Chardonnay</b> Drumheller<br>(Columbia Valley, Washington)     | 2015 | 15          |
| <b>Sauvignon Blanc</b> Patient Cottat<br>(Loire Valley, France)   | 2016 | 11          |
| <b>Chenin Blanc</b> Ken Forrester<br>(Stellenbosch, South Africa) | 2016 | 8           |

## Red Wine

|   | year | 6 oz. glass |
|---|------|-------------|
| <b>Syrah/Petite Verdot</b> Para maria<br>(Ballard Canyon, California)         | 2015 | 17          |
| <b>Syrah, etc</b> Artesis<br>(Côtes du Rhône, France)                         | 2015 | 9           |
| <b>Cabernet Franc</b> Tinto Negro<br>(Uco Valley, Argentina)                  | 2015 | 10          |
| <b>Cabernet Sauvignon</b> Chappellet, Mtn. Cuvee<br>(Napa Valley, California) | 2016 | 16          |
| <b>Cabernet Sauvignon</b> Canyon Road<br>(California)                         | 2015 | 8           |
| <b>Merlot</b> The Expedition<br>(Horse Heaven Hills, WA)                      | 2015 | 11          |
| <b>Malbec</b> Gougenheim<br>(Mendoza, Argentina)                              | 2015 | 9           |
| <b>Zinfandel</b> Sin Zin<br>(Alexander Valley, California)                    | 2013 | 11          |
| <b>Pinot Noir</b> Tarrica<br>(Monterey, California)                           | 2015 | 9           |
| <b>Pinot Noir</b> Lyric<br>(Santa Barbara, California)                        | 2014 | 14          |

## Cocktails

### Manhattan's Soul

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

### Stressed Out

Pearl vodka, fresh lime, green chartreuse, candied lime 11

### Jackass

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

### Kentucky Cognac

Copper & Kings brandy, yuzu juice, black walnut bitters, thyme simple 11

## Draft Beer

|   | Price |
|---|-------|
| <b>Seattle Cider Co.</b> Cider, Gin Botanical (Seattle, WA)                             | 6     |
| <b>Krombacher</b> Pilsner (Krombach, Germany)   | 5     |
| <b>Allagash</b> White, Belgian Wheat (Portland, ME)                                     | 6     |
| <b>Solemn Oath</b> Lü, Kölsch Ale (Naperville, IL)                                      | 6     |
| <b>Two Brothers</b> Domaine Dupage, French Ale (Warrenville, IL)                        | 6     |
| <b>Victory</b> Golden Monkey, Triple Belgian Ale (Downington, PA)                       | 7     |
| <b>Lagunitas</b> India Pale Ale (Lagunitas, CA)   | 6     |
| <b>Cigar City</b> Jai Alai, India Pale Ale (Tampa, FL)                                  | 6     |
| <b>Avery Brewing</b> Ellie's, Brown Ale (Boulder, CO)                                   | 6     |
| <b>Oskar Blues</b> Old Chub, Nitro Scotch Ale (Chicago, IL)                             | 6     |
| <b>Green Flash</b> West Coast IPA<br>Double India Pale Ale (San Diego, CA)              | 7     |
| <b>Brooklyn Brewery</b> Black Chocolate Stout,<br>Russian Imperial Stout (Brooklyn, NY) | 7     |
| <b>Choose any 4 beers</b> 4 oz of each beer   | 5     |

## Bottles & Cans

|   | Price |
|---|-------|
| <b>Two Brothers</b> Gluten Free<br>Golden Ale (Warrenville, IL)     | 6     |
| <b>Krombacher</b><br>Non Alcoholic, Wheat (Germany)                 | 6     |
| <b>21st Amendment</b> El Sully<br>Mexican Lager (San Francisco, CA) | 6     |
| <b>Allagash</b> White<br>Belgian Wheat (Portland, ME)               | 6     |
| <b>Victoria</b><br>Vienna Lager (Mexico)                            | 5     |
| <b>Revolution</b><br>IPA (Chicago, IL)                              | 5     |
| <b>Green Flash</b> West Coast<br>IPA (San Diego, CA)                | 6     |
| <b>Left Hand</b> Nitro<br>Milk Stout (Longmont, CO)                 | 6     |

### Late Night Campfire

Burning Chair bourbon, 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 Amby

Greenhook gin, Lillet, shrub bitters, citron sauvage lavender simple 13