

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) 4

GF Burrata and Berries

with spring berries, roasted walnuts, extra virgin and grilled focaccia (gluten-free bread available) 16

GF Salt and Pepper Calamari

fresh from Rhode Island, Chinese style with garlic, scallion, red onion, black pepper, fresno peppers, lime aioli 13

Wild Salmon Tartare

with cognac braised shallot, cucumber, fresh dill, creme fraiche, fried crispy capers, lime, avocado, shaved toast 15

GF Bruschetta

smashed avocado with lime, Temple farms beets, olive & almond pesto, (gluten-free bread available) 13

Medium Plates Meats & Seafood

GF Spanish Mussels

rustic tomato sauce, red wine, house chorizo, cream, asiago, grilled focaccia (gluten-free bread available) 16

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, summer squashes, zucchini pesto, Parmigiano Reggiano, Modena balsamic 14

GF 48 Hour CDK Farms Brisket

cooked slow for 2 days.... served with Guyana style pepper pot, smoked red plums, challah bread, and local micro greens salad 18

GF Seared & Grilled Duck

marinated in porcini mushroom with mushroom-truffle puree, miners lettuce, bittersweet blueberry compote 18

Medium Plates Vegetables

GF Double Carrot Soup

silky smooth cooked 2 ways with whipped greek yogurt and garam masala spice 12

GF Wild Spring Mushrooms

morels, king trumpet, yellow foot....ragout, fried, and grilled, with English sweet peas and a touch of truffle 18

GF Parsnips and Rhubarb

parsnips done 2 ways - torchon and whipped
rhubarb done 2 ways - sweet and sour
with local watercress salad 15

GF Tempel Farm Asparagus Salad

cooked a la minute, served warm with marcona almond vinaigrette 16

GF Bank Lane Greens Salad

organic greens, crispy onions, cucumber, champagne vinaigrette 12

Large Plates

Handmade Pasta

linguini with English sweet peas, wild spring onion, white hon shimeji mushrooms, and red garlic 26

GF Sullivan's Farm Chicken

with crispy hominy grits, russian red kale, macerated strawberries 29

GF CDK Farms Dry Aged Sirloin

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

GF Charcoal Grilled Prawns

grilled on our little Japanese konro, served with Inovasi style paella (catalan rice, saffron, broth, wild boar sausage, tomato, herbs) 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 Chicken Parm & Asparagus

house rustic tomato sauce, crispy chicken tenderloin, reggiano parmigiano, asparagus with grilled Hewn roasted garlic bread 8

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 - 44 wine/beer pairing 20

Who We Love

John's amazing and supportive family...

Tempel Farms | Green Youth Farm | Pine River Dairy | Lake Forest Farms
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
Sparkling Portell (Cava, Spain)	NV	10
Viognier La Font du Loup (Cotes du Rhone, France)	2016	12
Rosé Sorbet (grenache) (Catalonia, Spain)	2016	10
Pinot Gris Torii Mor (Willamette Valley, Oregon)	2016	9
Riesling Hirschbach & Sohne (Mosel, Germany)	2014	8
Chardonnay Rayun (Valle Central, Chile)	2016	8
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 Chappellet, Mtn. Cuvee (Napa Valley, California)	2015	16
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 Tarrica (Monterey, California)	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

Stressed Out

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

Jackass

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

Caña Brava

El Dorado 15 year rum, lime juice, orange, fresh thyme simple, salt, fresno pepper 12

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
Kings & Convicts Captain Freeloove, Blonde Ale (Highwood, IL)	5
Victory Golden Monkey, Triple Belgian Ale (Downington, PA)	7
Lagunitas India Pale Ale (Lagunitas, CA)	6
Cigar City Jai Alai, India Pale Ale (Tampa, FL)	6
Avery Brewing Ellie's, Brown Ale (Boulder, CO)	6
Stone India Pale Ale (Escondido, CA)	7
Oskar Blues Old Chub, Nitro Scotch Ale (Chicago, IL)	6
Brooklyn Brewery Black Chocolate Stout, Russian Imperial Stout (Brooklyn, NY)	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
Allagash White Belgian Wheat (Portland, ME)	6
Victoria Vienna Lager (Mexico)	5
Revolution IPA (Chicago, IL)	5
Stone Exalted, IPA (Escondido, CA)	6
Left Hand Nitro, Milk Stout (Longmont, CO)	6
Miskatonic Catchpenny, Rye Session Ale (Darien, IL)	6
Dogfish Head Flesh & Blood, IPA (Milton DE)	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 bark 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