

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 sea salt, cracked pepper, (gluten-free bread available) 4

### GF Fresh Burrata Cheese

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

### GF Crispy Calamari

fresh from Rhode Island, with chives, hazelnuts, shaved manchego cheese, spicy pepperoncini, japanese 14

### Maybe The Best Grilled Cheese Ever!

Hewn hand forged heritage bread, Emmental cheese, white wine, rubbed with fresh garlic, served with dijon mustard 13

### GF Bruschetta

olive oil cured tomatoes, whipped ricotta, chopped arugula, walnuts, cracked pepper (gluten-free bread available) 12

## Medium Plates Meats & Seafood

### GF Spanish Mussels

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

### GF Rainbow Trout

crispy trout, oyster mushrooms, tomatillo salsa verde, cilantro radish salad, lemon 14

### GF Lavender Duck Confit

cured, then gently cooked with lavender & herbs local squash ragout, raw shaved leaks, lime 15

### GF Texas Style Brisket

smoked for 14 hours, served with grilled cucumbers, baby tomato salad, natural jus, house pickled ginger 17

### GF Japanese Fried Rice

chai roasted chicken, Japanese rice, mushrooms, sesame, soy, farm egg, scallions 12

### GF New England Cod Chowder

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

## Medium Plates Vegetables

### GF Autumn Squash Soup

acorn, butternut, & red kuri squashes, shallots, finished table side with a soffrito made from cognac, garlic, warm spices, chile ancho 11

### GF Bank Lane Greens Salad

organic greens, crispy onions, cucumber, champagne-mustard vinaigrette 11

### GF Tomato Salad

local tomatoes, spearmint, sheep's milk feta cheese, poached raisins, warm balsamic vinaigrette 14

### GF Beet Salad

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

### House Flatbread

shredded carnitas pork, pickled garlic, basil, oregano, tomatillo sauce, asiago cheese, touch of chile 14

GF - Gluten Free

Most of our menu is naturally gluten free.

Any item with bread can be substituted for gluten free bread - \$2

Split plate charge - \$3

## Large Plates

### Handmade Pasta

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

### GF Gunthorp Farms Chicken

baby carrots, roasted parsnips, haricots vertes, shallots, whipped cashews, natural juices, fresh thyme 28

### GF CDK Farms Dry Aged Sirloin

baby potatoes, garlic spicy broccoli, house A-1 sauce 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

### 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!

3 courses: family style, a variety of flavors & combinations  
Prepared like Sunday dinner at home adults - 35 | kids - 15  
wine/beer 15

## Who We Love

### John's amazing and supportive family...

Green Youth Farm | Ferndale Farms | Lilybel Microgreens | Chicago Botanic Garden | The Nemickas Family | Local Foods | La Colombe Coffee | Catalpa Grove | Breslin Farms | Gunthorp Farm | Green Acres Farm | Genesis Growers Seedling Farms | Hickory Grove Garlic | 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

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

# DRINK



# MENU

## White, Rosé and Sparkling Wine

	year	6 oz. glass
<b>Sparkling</b> Portell, Brut (Cava, Spain)	NV	10
<b>Sparkling</b> Prima Perla (Prosecco, Italy)	NV	9
<b>Rosé</b> La Vieille Ferme (Rhône Valley, France)	2016	10
<b>Pinot Grigio</b> Riff (delle Venezie, Italy)	2016	9
<b>Riesling</b> Hirschbach & Sohne (Mosel, Germany)	2014	8
<b>Chardonnay</b> Rayun (Valle Central, Chile)	2016	9
<b>Chardonnay</b> Drumheller (Columbia Valley, Washington)	2015	15
<b>Sauvignon Blanc</b> Patient Cottat (Loire Valley, France)	2016	11
<b>Chenin Blanc</b> Ken Forrester (Stellenbosch, South Africa)	2016	8

## Red Wine

	year	6 oz. glass
<b>Corvina, etc</b> Palazzo della Torre, Allegrini (Verona, Italy)	2013	19
<b>Syrah, etc</b> Artesis (Côtes du Rhône, France)	2015	9
<b>Cabernet Franc</b> Tinto Negro (Uco Valley, Argentina)	2015	10
<b>Cabernet Sauvignon</b> Priest Ranch (Napa Valley, California)	2013	17
<b>Cabernet Sauvignon</b> Canyon Road (California)	2015	8
<b>Merlot</b> The Expedition, Canoe Ridge (Horse Heaven Hills, WA)	2015	11
<b>Malbec</b> Gougenheim (Mendoza, Argentina)	2015	9
<b>Zinfandel</b> Sin Zin (Alexander Valley, California)	2013	11
<b>Pinot Noir</b> Bachellery (France)	2015	9
<b>Pinot Noir</b> Lyric (Santa Barbara, California)	2014	14

## Cocktails

- Manhattan's Soul**  
rye whiskey, Carpano vermouth, cherry bark bitters, Fabbri Amareno cherry 12
- Ward Eight**  
bourbon, mandarin bitters, lemon juice, pomegranate syrup, orange 12
- St. Petersburg Stallion**  
vodka, local mint, yuzu juice, lime, ginger beer, black currant 12
- Spicy Margarita**  
reposado tequila, fresh lime, peach liquor, combier, fresh jalapeño 11

## Draft Beer

	Price
<b>Vandermill</b> Cider (Grand Rapids, MI)	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> IPA (Lagunitas, CA)	6
<b>Surly</b> Xtra-Citra, Session Pale Ale (Minneapolis, MN)	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>Stone Brewing</b> Xocoveza, Spiced Mocha Stout (Escondido, CA)	6
<b>Green Flash</b> West Coast IPA Double India Pale Ale (San Diego, CA)	7

## Choose Your Own Flight

Select any three beers 6

## Bottles & Cans

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



## Beachside 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

## Elder Blossom

elderflower liquor, vodka, rosemary simple, float of prosecco 11

## The Forrester

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