



T R U[®]

host the event of your dreams

EXECUTIVE CHEF ANTHONY MARTIN'S progressive French cuisine showcases the most pristine ingredients in the world with bold creativity. Our impressive wine list of more than 1800 selections is sure to complement your menu.

Our Main Dining Room boasts 25-foot-high ceilings, ethereal draperies and an original collection of museum-quality art. This space can seat your event of 50 – 110 guests, or comfortably host 250 for a cocktail reception.

The Private Dining Room, located upstairs, provides the perfect setting for groups of up to 44 guests. This understated private room also showcases a portion of our wine collection.

Overlooking the Lounge, the Semi-Private Salon is an ideal location for dining events of up to 16 guests. This space offers intimacy and exclusivity while still capturing the mood of the Main Dining Room.

We offer customized event planning services, from floral arrangements to customized menus and place cards, leaving no detail unattended.





private dining rooms

main dining room accommodates up to...

110 for seated dinner
250 for standing reception
renowned art collection
25-foot ceilings
modern and sleek décor

***Note: A main dining room buyout will require a set-up fee of \$500.00 to \$1000.00, depending on guest count.



private dining room seats up to...

44 at four round tables
32 with crescent seating
25 at one long table or u-shape
20 at boardroom table
two windows to city view

semi-private salon seats up to...

14 at long rectangular table
10 at round table
overlooks lounge and portion of main dining room

intimate affairs

for groups of 6 to 10 guests

Chefs Collection

6 courses, with choices

\$125

2 additional courses, for a total of 8

\$158

Groups of +10 guests, refer to menus listed on following pages.





the menu

groups of 10+ guests

appetizers

- heirloom lettuce, baked fig, prosciutto
- baby arugula, anjou pear, fourme d'ambert, candied walnuts
- young beet salad, granny smith apple gelée, horseradish, fresh goat cheese
- diver scallop in panko, wasabi potato purée, edamame in nori, shiso
- vegetable risotto, australian black truffle

entrées

- scottish salmon, shiitake braised in sake, pickled ginger
- seared alaskan halibut, braised fennel, aromatic fumet
- grass-fed beef tenderloin, caramelized onion tart, cabernet reduction
- jidori chicken, foie gras crème, asparagus, wild mushroom

dessert

- baked chocolate, chambord raspberry, vanilla cream
- meyer lemon tart, whipped mascarpone
- blackberry cobbler, balsamic reduction, crème anglaise

luxury enhancements

selection of three cheeses (\$25)

selection of five cheeses (\$35)

coral caviar (\$40 + up)

pricing information

Executive Chef Anthony Martin asks that you select one dish per course for your collection. A choice of principle course(2 entrees) is available for groups of 30 guests or less. Dietary restrictions will be happily accommodated.

three course collection: \$95

(1) appetizer, (1) entrée, (1) dessert

*choice of entrée(2): +\$12

wine pairing with each course: \$35*

four course collection: \$105

(2) appetizers, (1) entrée, (1) dessert

*choice of entrée(2): +\$12

wine pairing with each course: \$45*

five course collection: \$125

(2) appetizers, (1) fish course,

(1) meat course, (1) dessert

wine pairing with each course: \$65*

* *luxury wine pairings available.*

Amenity charges

- customized menus: \$2 per guest
 - valet parking available: \$16 per vehicle
 - audio visual needs gladly accommodated
- pricing available upon request



\$125 inclusive 3-course menu

includes tax and gratuity

appetizers: select one

- heirloom lettuce, baked fig, prosciutto
- baby arugula, anjou pear, fourme d'ambert, candied walnuts
- vegetable risotto, australian black truffle

entrees: choice taken at the table

- chef's fresh fish selection of the day
- grass-fed beef tenderloin, caramelized onion tart, cabernet reduction

***groups over 30 guests, select one entrée to be served

***all dietary restrictions will happily be accommodated

dessert: select one

- baked chocolate, chambord raspberry, vanilla cream
- meyer lemon tart, whipped mascarpone
- blackberry cobbler, balsamic reduction, crème anglaise

beverages:

- sommelier selected red & white wine, one select beer
- soda, juice, coffee, tea





canapés

scallop + lemon wonton 30

crab cake, tabasco aioli 30

fennel + goat cheese tart 25

petite beef wellington 36

crispy potato, osetra caviar,
cauliflower cream 38

ahi tuna tartar, white soy, green onion 36

fingerling potato, crème fraîche, osetra caviar 38

market sashimi 32

green apple cider, cinnamon 25

celery root + goat cheese profiterole 28

priced by the dozen



reception style events

reception style events are customized according to the client's tastes, needs and budget. Please see a sample below

raw bar station – shrimp + freshly shucked oysters, with accompaniments

- \$30/dz, \$38/dz

wagyu beef carpaccio, white truffle balsamic, wasabi greens

- \$25/pp

beef tenderloin carving station, rolls + accompaniments

- \$25/pp

pasta station – two chef prepared selections. Examples include gnocchi with iberico ham + market vegetable risotto

- \$20/pp

chefs selection of imported cheeses, charcuterie + accompaniments

- \$25/pp

Full dinner station, sample below –

- \$95/pp

poached shrimp, fresh horseradish, tomato sauce, apple, celery profiterole + fingerling potato, roasted shallot, chive, Dijon + heirloom mixed greens, tomatoes, aged balsamic + hearts of romaine, black peppercorn dressing, parmesan + glazed beef tenderloin + seared halibut with orange glazed fennel + pea soup, lavender marshmallow + imported cheese, charcuterie + passed sweets, mignardise

additional amenities & unique experiences

kitchen tours

invite your guests into one of the most prestigious kitchens in Chicago. Guided tours include in-depth explanation of the cooking tools, ingredients and secrets of a Michelin rated restaurant.

truffles

delight your guests with a bit of Tru to enjoy at home. Truffle boxes can be arranged as favors or gifts.

a box of 10 truffles: \$25



Executive Chef Anthony Martin

Accumulating four-stars and being named Chef of the Year (2010) by Chicago Tribune marked Anthony Martin's first year as executive chef/partner at renowned progressive French restaurant Tru. His presentations, described by Phil Vettel as "so visually stunning that it seems crude to disturb their perfection for something so prosaic as eating," have caught Chicago's attention, with flavor combinations further described by Vettel as "maddeningly subtle, driving over-analytical foodies to despair." Since then, Martin has been named a Rising Star by Restaurant & Hospitality and has been covered extensively by the media.

Martin's first and fondest memory of cooking was helping his great-grandmother and mother bake during the Christmas season in his native Ohio. With a talent for drawing and painting, however, and after receiving several art scholarship offers, he poised him-self to enroll in art school. The desire to cook was too strong, however, and he soon joined the Pennsylvania Culinary School.

In order to channel his innate creativity into a culinary career, after graduation, Martin landed his first professional kitchen job at the Ritz-Carlton in Cleveland. Next, he headed south to Atlanta where he worked for chef Gunter Seeger at his namesake restaurant, where he worked his way up to sous chef. Four years later, opportunity came knocking from the direction of Las Vegas, where he lent his skills to Alex Stratta's opening team at Alex in the Wynn Resort and Casino. Soon after he secured the executive sous chef position opening the celebrated restaurant Joel Robuchon at the MGM Grand, which was awarded Three Michelin Stars. Finally, in 2008, Martin brought his considerable experience to Chicago to work at Tru, over-seeing savory and pastry at the renowned destination.



attire

jackets are requested for gentlemen business
elegant, evening attire suggested for ladies

accolades

Chicago Tribune Four-Star review

Chicago Sun-Times Four-Star review

Chicago Magazine Four-Star review

Wine Spectator Grand Award

Mobil

Four-Star recipient

AAA

Five-Diamond recipient

Michelin Guide Michelin Star recipient

Chicago Tribune

Anthony Martin “Chef of the Year” (2010)

Restaurant Hospitality

Anthony Martin “Rising Star Chef” (2011)

James Beard Foundation

Semi-Finalist for “Outstanding Restaurant” (2011)

James Beard Foundation “Outstanding Service” (2006)