

THE WALNUT ROOM

A CHICAGO HOLIDAY TRADITION SINCE 1905

THE GREAT TREE BUFFET

\$30 adults, \$11 kids 12 and under

APPETIZERS & SALADS

- Lobster Bisque
- Cheese and Fruit Platter **v**
- Kale & Quinoa Salad **v LC GF**
- Mandarin Salad **v**
- Assorted Breads **v**

ASSORTED HOLIDAY DESSERTS

— *kid's buffet* —

Macaroni and Cheese **v** • Tater Tots **v** • Chicken Tenders • Fresh Fruit **v**

HOT ENTRÉES

- Signature Mrs. Hering's 1890*
Original Chicken Mini Pot Pies
- Wisconsin Asiago Crusted Chicken
- Butternut Squash Tortellacci **v**
- Carving station with Prime Rib **GF**
- Cider Glazed Turkey **GF**
- Oven-baked Meatloaf
- Salmon with Tomato Beurre Blanc **GF**
- Whipped Potatoes **GF**
- Roasted Vegetables **Vegan**

À LA CARTE

Plated options in addition to our buffet offering.

SOUP

LOBSTER BISQUE
finished with sherry
\$7.50 BOWL

SALAD

WALNUT ROOM SALAD **LC GF**
mixed greens, mandarin slices, almonds, black sesame seeds, Signature Toasted Sesame dressing \$6

KALE & QUINOA SALAD **LC GF**
garbanzo beans, almonds, dried cranberries, feta cheese, lemon vinaigrette
\$10.50 vegetarian **v** \$12.50 with chicken

MANDARIN CHICKEN SALAD
mixed greens, mandarin oranges, water chestnuts, pea pods, Applewood smoked bacon, red peppers, green onions, almonds, crispy wontons, black sesame seeds, Signature Toasted Sesame dressing \$13.50
(gluten-free version available upon request)

ENTRÉE FAVORITES

MRS. HERING'S 1890 ORIGINAL CHICKEN POT PIE

≈ Mrs. Hering's original recipe from 1890 ≈
individual crock of creamy chicken, carrots, sweet corn, leeks, peas, flaky pie crust top, side of mixed green salad \$15

BRAISED SHORT RIB

slow-cooked tender beef with whipped potatoes, fresh sautéed vegetables, toasted herb bread crumbs \$23

WISCONSIN ASIAGO CRUSTED CHICKEN

pommery mustard sauce, housemade whipped potatoes, fresh vegetable \$17
(gluten-free version available upon request)

OVEN-BAKED MEATLOAF

beef meatloaf with pine nuts and spinach, whipped potatoes, red pepper gravy, fresh vegetable, onion strings \$16

ROASTED SALMON **GF**

tomato beurre blanc, roasted vegetables, whipped potatoes \$19

GF = Gluten Free **V = Vegetarian** **Vegan = Vegan** **LC = Under 350 calories**

All menu items made in a facility that contains Peanuts, Tree nuts Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Check out macysrestaurants.com to see exact calorie and nutritional information on our featured healthy dishes.

WINE LIST

MACY'S SELECT

Hand-selected to deliver exceptional flavor and value.

	glass	bottle
★ CHARDONNAY	10	34
★ PINOT NOIR	10	34
★ CABERNET SAUVIGNON	10	34

WHITE WINES

	glass	bottle
• Walnut Room Reserve, Chardonnay, <i>Lynfred, IL</i>	10	34
The Palm, by Whispering Angel, Rosé, <i>France</i>	10	38
Barone Fini, Pinot Grigio, <i>Italy</i>	9	34
Chateau Ste. Michelle, Riesling, <i>Columbia Valley, WA</i>	10	38
Glazebrook, Sauvignon Blanc, <i>New Zealand</i>	11	42
Pascal Jolivet, Attitude, Fume Blanc, <i>France</i>	14	52
Stemmari, Moscato, <i>Italy</i>	9	34
Ferrari Carano, Chardonnay, <i>Sonoma County, CA</i>	12	46
Kunde, Chardonnay, <i>Sonoma Valley, CA</i>	9	34

RED WINES

	glass	bottle
• Walnut Room Reserve, Red Blend, <i>Lynfred, IL</i>	10	34
Kenwood Vineyards, Yulupa, Pinot Noir, <i>CA</i>	9	34
Barossa Valley Estate Red Blend GSM, <i>Australia</i>	10	38
Skyfall Vineyard, Merlot, <i>Columbia Valley, WA</i>	12	40
San Pedro, 1865 Single Vineyard, Malbec, <i>Chile</i>	14	56
Gérard Bertrand, Pinot Noir, <i>France</i>	13	50
Josh Cellars, Craftsman's Collection, Cabernet Sauvignon, <i>CA</i>	11	42
David Merfeld, Merf, Cabernet Sauvignon, <i>Columbia Valley, WA</i>	10	34
Peter Lehmann, Portrait, Cabernet Sauvignon, <i>Australia</i>	13	50

SPARKLING WINES

	glass	bottle
• House Prosecco	10	38
Rotari Brut, <i>Italy</i>	10	38
Nicolas Feuillatte, Champagne, Brut Blue Label, <i>France</i>	15	60
Gratien & Meyer, Crémant de Loire, Brut-Rosé, <i>France</i>	10	38

HOLIDAY COCKTAILS

Served with a 2019 Limited Edition Holiday Mug
≈ *While Supplies Last* ≈

POINSETTIA

cranberry juice, sparkling wine \$9

WALNUT ROOM OLD FASHIONED

Few Bourbon Whiskey, housemade walnut infused simple syrup, black walnut bitters, fresh orange \$14

EGGNOG BRANDY ALEXANDER

egg nog, brandy, and crème de cacao \$10

THE KRIS KRINGLE

iced coffee, Kringle Cream Liqueur, butterscotch schnapps, chocolate espresso sauce \$10

FRANGO IRISH COFFEE

Frango Liqueur, Bailey's Irish Cream, Frangelico, Starbucks coffee, whipped cream \$10

HOLIDAY REFRESHERS ^v

festive non-alcoholic alternatives

HOLIDAY BERRY LEMONADE

Housemade lemonade, Stonewall Kitchen Holiday Jam \$3

ACQUA PANNA Still Water \$3.25 500ml \$4.25 liter

SAN PELLEGRINO Sparkling Water \$3.25

TÖST Sparkling NA wine \$4.25

TÖSTED POINSETTIA Sparkling NA mocktail \$4.25 **TÖST**



STARBUCKS® BREWED COFFEE 2.95

ask your server for beer selections

HOLIDAY DESSERTS ^v

HOLIDAY YULE LOG

chocolate filled vanilla cake, bittersweet chocolate icing \$9

FRANGO MINT CHEESECAKE

fresh whipped cream \$8.50

TREAT SAMPLER

assorted petit fours, Key Lime shooter, Caramel Macchiato Pot de Crème shooter, chocolate drizzled Bavarian Cream puffs \$9

FRANGO MINT CHOCOLATE ICE CREAM PIE

graham cracker crust, Frango mint chocolate ice cream, chocolate sauce, fresh whipped cream \$8

BUILD-YOUR-OWN SNOWMAN

Scoop of vanilla ice cream, with a marshmallow "head", red vine "arms" and chocolate chip "buttons". Top it all off with a cherry "hat"! \$4.50