

CAFÉ **des** ARCHITECTES

Christmas 2017

-79-

AMUSE BOUCHE

FIRST

Truffle Ricotta Gnocchi

pancetta, cheddar, butternut squash

SECOND

Filet Mignon

truffle salsify purée, roasted baby carrots, foie gras

CHEESE

Chestnut Provisions Tasting

tomme, chèvre, taleggio

DESSERT

Carrot Cake Verrine

cream cheese, carrot cremeux, carrot sponge

MIGNARDISE



CHESTNUT
PROVISIONS

Chestnut Provisions is an artisanally-driven concept created by our Executive Chef, Greg Biggers, featuring cheeses, charcuterie, jams and preserves all crafted in the kitchen of Sofitel Chicago and utilized throughout our menus.

18% gratuity will be added to parties of 6 and more. Many of our dishes can contain gluten, nuts, and dairy. Please alert your server if you have any food allergies.