



Sunday – Wednesday:

3:00 pm – 1:00 am

Thursday – Saturday:

3:00 pm – 2:00 am


18% gratuity will be added to parties of 6 and more

BAR MENU available until 10pm

SMALL PLATE

BEEF TARTAR daikon • soy caviar • crème fraîche	16
ALSACIAN FLATBREAD caramelized onions • bacon lardons	12
BLUE CRAB CAKES red pepper aioli • frisée	14
FRESH HALIBUT BRANDADE Garlic espuma • baguette	16
“LOADED” POTATO FRIES bacon • green onions • sour cream • aioli • parmesan	9
EAST COAST OYSTERS American sturgeon caviar • fennel cream • citrus	15
ESCARGOTS roasted garlic • parsley • housemade brioche	15
‘Smoking Goose’ ARTISAN CHARCUTERIE three local cured meats • mustard • brioche	18
ATLANTIC SALMON TARTARE yuzu-avocado puree • American sturgeon caviar • taro chips	14
BABY BIBB SALAD (88 CALORIES)  piquillo pepper vinaigrette • smoked eggplant • shaved	12
SANDWICH BITES	
MADAME ET MONSIEUR Nueske ham • comté cheese • quail egg	14
MINI BURGERS foie gras sauce • arugula • red onion jam	12
TURKEY CLUB chipotle mayonnaise • apple smoked bacon • gruyère	16


LARGE PLATE

CDA BURGER Boursin aioli • crispy onions • lettuce tomato	16
CAESAR SALAD crisp romaine lettuce • garlic crouton • Caesar dressing	10
ROASTED MAPLE LEAF DUCK BREAST fall vegetable tart • violet mustard jus • smoked onion	26
TRUFFLE POACHED WILD ALASKAN HALIBUT beech mushrooms • Yukon Gold potatoes • baby turnip	32
STEAK FRITES 10oz New York Steak • French fries	28
MUSCOVY DUCK BREAST (286 CALORIES)  seasonal mushrooms • duck jus • steamed potatoes	26

ADD-ONS

MACARONI AND CHEESE GRATINÉ white truffle oil • garlic cream • Wisconsin white cheddar	9
TRUFFLE FRITES parmesan • scallions	8

DESSERT

APPLE VERRINE cider donuts • Calvados • mascarpone	10
CHOCOLATE RIBBON coffee • candied hazelnuts • burnt caramel ice cream • baileys	10
TRIO OF SORBET Chef's selection of homemade sorbets	10
RASPBERRY VACHERIN (44 CALORIES)  berries • Greek yogurt • meringue	10

FROMAGERIE

One	4
Three	10
Five	14
Seven	20

SOFT MILD

Start your cheese plate with young mild goats, double or triple cremes, or bloomy rind cheeses

ST. ROCCO BRIE

Michigan, cow, pasteurized

LANGRES

France, Champagne, cow, raw

BUCHERON

Wisconsin, goat, pasteurized

SEMI-FIRM MEDIUM

Proceed, with the next type of cheese being a semi-firm, such as a mild cow, aged goat or sheep milk cheese.

CHEVRE IN BLUE

Wisconsin, goat, pasteurized

MORBIER

France, Jura, cow, pasteurized

OSSAU IRATY

France, Basque country, goat, raw

FIRM CHEESE

To finish, choose a cheese with a bigger presence, bolder and nuttier like a hard mountain, long-aged cheddar and mild washed rind cheese.

COTTONWOOD RIVER CHEDDAR

Wisconsin, cow, raw

SARTORI BELLAVITANO ESPRESSO

Wisconsin, cow, pasteurized

PLEASANT RIDGE RESERVE

Wisconsin, cow, raw

CHAMPAGNE

NON VINTAGED

Laurent Perrier Brut	21	84
Taittinger Brut, La Française	26	104
Moët & Chandon Nectar Impérial	-	120
Taittinger Prestige Rosé	-	125
Laurent Perrier Rosé	-	130
Moët & Chandon Impérial	-	138
Louis Roederer Brut Premier	-	150
Moët & Chandon Rosé Impérial	-	162
Veuve Clicquot Ponsardin Brut	-	178
Laurent Perrier Grand Siècle	-	180
Vilmart & Cie Grand Cellier Brut Premier Cru	-	182
Taittinger Brut, La Française, Magnum	-	275
Taittinger Brut, La Française, Jéroboam	-	600
Armand de Brignac, Ace of Spades	-	625

VINTAGE

Moët & Chandon Rosé, Grand Vintage, 2000	185
Henriot Brut, 1998	250
Taittinger, Comtes de Champagne, 2000	390
Perrier Jouët, Fleur de Champagne, 1999	395
Henriot, Cuvée des Enchanteleurs, 1998	410
Moët & Chandon, Dom Pérignon, 2003	440
Louis Roederer, Cristal, 2005	560

CHAMPAGNE FLIGHT

Sparkling Celebrations 20

Domaine Chandon Rosé, California
Domaine Chandon Brut, California
Taittinger Brut, La Française, France

SPARKLING SELECTION

Villa Sandi, Il Fresco, Prosecco, Italy	12	48
Domaine Chandon Brut, Napa Valley	16	64
Domaine Chandon Rosé, Napa Valley	16	64

WHITE WINE

FRENCH

Château Lafite, Reserve Spéciale 2011 13 52
Sauvignon Blanc – Sémillon, Bordeaux

Louis Jadot, Macon Village 2011 15 60
Chardonnay, Burgundy

Louis Jadot, Pouilly Fuissé 2012 24 96
Chardonnay, Burgundy

Sacha Lichine, La Poule Blanche 2011 11 45
Chardonnay - Sauvignon Blanc, Languedoc

CALIFORNIA

Folie à Deux 2012 13 52
Chardonnay, Russian River Valley

Joel Gott '815' 2012 15 60
Sauvignon Blanc, Napa Valley

Sea Glass 2012 12 48
Riesling, Monterey County

INTERNATIONAL

Ca' Tullio 2012 12 48
Pinot Grigio, Friuli, Italy

Man O' War 2009 17 68
Chardonnay, New Zealand

WHITE FLIGHT

The Queen of the Whites 18
Macon Village, Louis Jadot, Burgundy
Folie à Deux, California
Man O'War, New Zealand

ROSE WINE

Whispering Angel 2012 12 48
Grenache, Provence, France

DESSERT WINE

Michele Chiarlo, Nivole 2011 15
Moscato, Italy

RED WINE

FRENCH

Château Bonnet, Entre Deux Mers 2009 19 79
Cabernet Sauvignon, Bordeaux

Louis Jadot, Château des Jacques 2011 22 88
Gamay, Morgon

The Seeker 2011 10 41
Pinot Noir, Puy de Dôme

Château d'Or et de Gueule 2009 - 105
Qu'es a quo, Costières de Nîmes
Syrah – Carignan – Grenache

CALIFORNIA

Lincourt 2010 17 66
Pinot Noir, Santa Rita Hills, California

Joel Gott '815' 2011 17 68
Cabernet Sauvignon, Napa Valley

Ravenswood 2010 14 56
Zinfandel, Sonoma County

Domaine Carneros 2010 - 116
Pinot Noir, Napa Valley

INTERNATIONAL

Doña Paula Estate 2011 16 64
Malbec, Mendoza, Argentina

Marques de Riscal 'Proximo' 2009 10 41
Tempranillo, Rioja, Spain

Diemersdal, Dubranville 2011 14 56
Merlot, South Africa

Puro Uno 2008 - 120
Quadro Limitado, Mendoza, Argentina
Malbec – Cabernet Sauvignon – Syrah – Tempranillo

RED FLIGHT

Great Reds from 3 Continents 18
Dona Paula, Malbec, Argentina
The Seeker, Pinot Noir, France
Ravenswood, Zinfandel, California

QUINTESENTIALLY FRENCH

COCKTAILS

15

120 SOUTH

Grand Marnier, Aperol, blood orange infused bitter topped with Taittinger Brut La Française

FOUR ACES

Grey Goose vodka, Domaine de Canton ginger liquor, fresh lime juice, sugar, basil leaves and fresh grapes

44 ON 45th

Remy Martin VSOP, Grand Marnier Cherry, fresh lemon, sugar and Taittinger Brut La Française

RENDEZ VOUS

Ciroc red berries, Crème Yvette, pineapple juice, fresh lemon topped with Taittinger Brut *La Française*

THE CHAMPAGNE DAISY

Yellow Chartreuse, Monin pomegranate syrup, fresh lemon topped with Taittinger Brut *La Française*

CUCUMBER SAGE COLLINS

Saint Germain elderflower liquor, Hendricks's gin, cucumber, sage, fresh lemon juice, sugar, Perrier

BEER

12

BRASSERIE ARTISANALE DU LUBERON, FRANCE.

Blanche, Blonde, Ambrée or Brune

BAS ARMAGNAC

Dartigalongue XO - Nogaro en Armagnac 15

Marie Duffau 1978 - Lannepax 35

CALVADOS

Château du Breuil, Fine Calvados - Cheverny 18

Roger Groult, 15 years - Saint-Cyr du Ronceray 24

COGNAC

Lise Baccara XO - Pons 45

Remy Martin Louis XIII - Cognac

The Work of Three Generations of Cellar Masters blending 1,200 eaux-de-vie

One oz. Tasting 175

One & a half oz. Tasting 200

Two oz. Tasting 225

EAU DE VIE - Alsace

Framboises Sauvage – Raspberry brandy 14

Kirsch Vieux – Cherry brandy 12

Mirabelle – Yellow Plum brandy 14

GIN

Citadelle - Cognac 9

GRAND MARNIER - Paris

Cordon Rouge 13

Cherry 11

100th Anniversary 29

150th Anniversary 46

LIQUOR

Bauchant - Cognac 7

Belle de Brillet - Cognac 9

Dubonnet – Paris 8

Lillet Blanc - Podensac 8

Pernod - Pontarlier 8

Ricard - Marseille 9

Saint Germain - Paris 10

RUM

Depaz Blue Cane – Martinique 14

SINGLE MALT

Armorik Double Maturation – Lannion 17

VODKA

Ciroc - Cognac 14

Grey Goose - Cognac 10

SIGNATURE COCKTAILS

15

SIDECAR

Created by an American Army captain in Paris during World War I and named after the motorcycle sidecar in which the good captain was driven to and from the little bistro where the drink was born and christened

HOUSE OLD FASHIONED

One of the new world's first and most polished libations. Cognac stirred with a whisper of sweetness and two hearty dashes of angostura bitters aromatized with lemon and orange

THE BEES KNEES

Gin, freshly squeezed lemon juice and a measure of house-made clover honey syrup to add richness and complexity

DARK AND STORMY

Spicy ginger shaken with Gosling's Black Seal Bermuda rum and freshly squeezed lime juice served long with a splash of soda

THE GRAPEFRUIT RICKY

A delicate blend of vodka and St. Germain elderflower liquor, freshly squeezed lime and grapefruit juices refreshed with a short burst of soda

SAZERAC

The legendary cocktail of the early 19th century. Rye whiskey stirred with dashes of angostura and peychaud bitters served in a chilled Ricard-rinsed glass

THE HOUSE FRENCH 75

The House French 75 mixes Chicago's Northshore Gin #6 and Taittinger Brut La Française ; a true blend of Chicago's local culture and Sofitel French heritage



DELIGHTFUL MOCKTAILS 8

FRUIT BASKET (96 CALORIES)

orange • pineapple • pomegranate • soda water

ROLAND GARROS (98 CALORIES)

lime • green apple • basil syrup • Perrier

MENAGE A TROIS (100 CALORIES)

mango purée • orange • pomegranate • soda water

DRAUGHT BEER

AMSTEL LIGHT - Netherlands 7

Named after Amsterdam's river, The Amstel, this lager beer has a light color and body as well as a crisp taste.

BLUE MOON - Colorado 7

The beer is exceptionally spicy and tart with pronounced hop bitterness for the style. Creamy oats fill the mouth but are well balanced by orange fruit and spices.

DAISY CUTTER - Chicago 8

A truly remarkable Pale Ale from Chicago with floral notes on the nose but the taste is all citrus; a bitter grapefruit explosion

FAT TIRE - Colorado 8

Toasty malt, gentle sweetness, flash of fresh hop bitterness. The malt and hops are perfectly balanced.

FIRESTONE UNION JACK - California 8

This well balanced, west coast IPA is double dry hopped, giving it more and more of the grapefruit and citrus hop aroma.

GUINNESS - Ireland 9

On the palate it is smooth and creamy-textured, with a big raft of bitter, burnt, dark-roasted flavors.

MAGIC HAT #9 - Vermont 8

Very fruit forward and sweet, almost apricot like. It finished dry, almost tart, with a mild spicy bitterness that lingered.

PERONI - Italy 8

Crisp and lightly sparkling, its unique taste is refreshing and dry with a clear-cut, clean character.

BOTTLED BEER

Bourganel Nougat	France	14
Budweiser	USA	6
Bud Light	USA	6
Coors Light	Colorado	6
Corona	Mexico	7
Duvel	Belgium	16
Heineken	Netherlands	7
Miller Light	USA	6
Mont Blanc La Blonde	France	15
O'Douls	USA	6
Sam Adams	Massachusetts	7
Tsing Tao	China	7

SCOTCH

CAMPBELTOWN ISLAND

Springbank 10 18

THE HIGHLAND

Glenmorangie 18 29

Macallan 12 12

Macallan 18 36

Macallan 25 138

Oban 14 16

THE ISLAY

Caol Ila 12 13

Lagavulin 16 21

Laphroaig 10 18

ISLE OF SKYE

Talisker 10 16

Talisker 25 45

THE SPEYSIDE

Balvenie 12, "Doublewood" 13

Balvenie 21, "Portwood" 42

Glen Grant 10 18

Glenlivet 12 12

Glenlivet 16, "Nadura" 14

Glenlivet 18 20

Glenlivet 21 29

BLENDED SCOTCH

Chivas 12 10

Chivas 18 16

Chivas Regal Royal Salute 35

Dewars White Label 8

The Famous Grouse 13

Johnny Walker Red 9

Johnny Walker Black 11

Johnny Walker Green 17

Johnny Walker Gold 22

Johnny Walker Blue 51

WHISKEY

Bushmills 10 9

Crown Royal 8

Crown Royal Reserve 14

Jameson 9

Old Forester 7

Seagrams 7 8

Seagrams VO 9

Tullamore Dew 8

BOURBON

Basil Hayden 9

Bulleit 9

Bulleit Rye 10

Gentlemen Jack 10

Jim Beam 7

Knob Creek 10

Makers Mark 9

Noah's Mill 15 year 17

Templeton Rye 9

Wild Turkey 81 10

Woodford Reserve 14

GIN

Beefeater 8

Bombay Sapphire 10

Gordon's 7

Hendrick's 11

Northshore #6 Chicago's Gin 8

Plymouth 9

Tanqueray 9

Tanqueray 10 10

RUM

10 Cane	10
Appleton Estate (Jamaica)	8
Bacardi	8
Captain Morgan	8
Gosling Black Seal	8
Myers Dark Rum	8
Mount Gay (Barbados)	9
Mount Gay Black Barrel	11

TEQUILA

1800	10
Avion Silver	10
Clase Azul Reposado	30
Cazadores Añejo	12
Cazadores Reposado	11
Don Julio Blanco	11
Don Julio Añejo	12
Jose Cuervo Especial	8
Patrón Reposado	11
Patrón Silver	10

VODKA

Absolut	9
Belvedere	10
Chopin	11
Chopin Rye	11
Ketel One	9
Smirnoff	8
Stolichnaya	9
Tito's	10

LATE NIGHT BITES available after 10pm

BLUE CRAB CAKES	14
red pepper aioli • frisée	
CDA BURGER	16
Boursin aioli • crispy onions • lettuce tomato	
MADAME ET MONSIEUR	14
Nueske ham • comte cheese • quail egg	
“LOADED” POTATO FRIES	9
bacon • green onions • sour cream • aioli • parmesan	

LATE NIGHT DESSERT

FUDGE BROWNIE	8
CHEESE FLIGHT (selection of 3 cheeses)	10
CRÈME BRULEE	10
RUM SOAKED POUND CAKE	10