

# CAFÉ ARCHITECTES

*Thanksgiving 2017*

## AMUSE BOUCHE

### FIRST

#### Seared Scallops

*pancetta, sage, butternut squash*

### SECOND

#### Black Truffle Turkey Ballotine

*foie gras turkey jus, savory brioche bread pudding, parsnips*

### CHEESE

#### Chestnut Provisions Tasting

*farmer cheese, caramelized milk vinaigrette, olive toast*

### DESSERT

#### Carrot Cake Verrine

*cream cheese, carrot cremeux, carrot sponge*



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.