

CAFÉ **des** ARCHITECTES

Fall Dinner Collection

SIGNATURE APPETIZERS

CHESTNUT PROVISIONS TASTING

*A selection of cured meats and cheeses crafted by our chefs
and aged in our very own cheese and charcuterie cave.
Accompanied by housemade preserves, pickles, and jams.*

for one ~ 15 for two ~ 28 for four ~ 39

MARYLAND STYLE CRAB CAKES

chipotle aioli, radish, avocado purée

18

CRISPY SWEETBREAD SALAD

charred fennel, orange, celery root purée

16

BABY BEET & WINTER SQUASH SALAD

farmer cheese, caramelized milk vinaigrette, olive toast

14

MIXED GREENS SALAD

candied walnuts, charred apple, pomegranate vinaigrette

10

PARMESAN CONSOMMÉ

duck confit, white beans, baby spinach

10

SMOKED SQUASH RAVIOLO

black truffle, buttermilk foam, parmesan

16

SEARED DIVER SCALLOPS

pheasant confit crépinette, yellow cauliflower, crispy carrots

16

HUDSON VALLEY FOIE GRAS

coconut cream, blood orange, pumpernickel

18



*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.*



Gluten free dishes



DeLight dishes

Many of our dishes can contain gluten, nut and dairy. Please alert your server if you have any food allergy.

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

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ENTRÉES

ROASTED OCEAN TROUT

chive purée, crawfish, pearl pasta, riesling sauce

28

ROASTED DUCK BREAST

green curry sauce, broccolini, Japanese eggplant, yogurt spätzle

30

LOCAL RABBIT LOIN

cèpes, baby turnips, violet mustard jus, apple wood smoked bacon

32

PACIFIC BLACK BASS

sorrel, lardo, roasted cauliflower, baby sweet potatoes

34

16oz BONE IN RIBEYE

truffle whipped potatoes, roasted winter vegetables

38

MUSHROOM PAPPARDELLE

matcha tea pasta, seasonal mushrooms, brown butter cream

26

ROASTED PHEASANT

chestnut purée, sherry-pheasant jus, Brussels sprouts

28

SEASONAL DEGUSTATIONS

SEVEN COURSES

*Our selection of tasting menus is the result of many local farmers and artisan partnerships.
Our chefs highlight the very best of the season with the very best in products.*

CDA Signatures
90

Fall Vegetables
75

Wine Pairing
55



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