

CAFÉ ARCHITECTES

CHICAGO RESTAURANT WEEK

February 19-28, 2010

Lunch Menu

\$22.00

APPETIZERS

(Choice of one)

Parsnip Velouté

parmesan / truffled butter / homemade brioche

Salmon Tartare

avocado / crispy mini bagels / citrus vinaigrette

Beef Carpaccio

parmesan shavings / mâche salad / truffle oil

Lyonnaise Salad

lardons / farm poached eggs / garlic croûtons



ENTRÉES

(Choice of one)

Club Sandwich

turkey / bacon / tomatoes / boston salad

Flat Iron Steak Salad

baby spinach / roasted walnuts / roquefort cheese

Seared Lake Superior Whitefish

pancetta / lentil vinaigrette / dijon mustard

Pan Seared Spicy Arctic Char Salad

grapefruit / avocado / mesclun greens / citrus vinaigrette



DESSERT

Praline Crunch

hazelnut nougatine / dark chocolate mousse / espresso crème anglaise

CAFÉ ARCHITECTES

CHICAGO RESTAURANT WEEK

February 19-28, 2010
Dinner Menu
\$32.00

APPETIZERS

(Choice of one)

Shepherd's Pie

short rib / potato purée / white truffle oil

Parsnip Velouté

parmesan / truffle butter / homemade brioche

Belgian Endive Salad

"great hill" blue cheese / candied walnut / hazelnut vinaigrette

Housemade Spice Duck Confit

frisée / satsuma orange / honey caramel



ENTRÉES

(Choice of one)

Lake Superior Whitefish

"hillside" chestnut purée / red cabbage confit / seedling farm apple foam

Flat Iron Steak

watercress salad / shallot purée / red wine sauce

Swan Creek Farm Chicken Breast

nichols farm fingerling potatoes / oyster mushrooms / caramelized cipollini onions

Homemade Parmesan Gnocchi

winter carrot / pleasant ridge cow's cheese / marcona almond crumble



DESSERTS

(Choice of one)

Floating Island

crème anglaise / caramel sauce / salted toasted almonds

Ivoire Mango Mojito

ivoire mint cream / mango sorbet / lime foam

Praline Crunch

dark valrhona chocolate mousse / hazelnut nougatine / espresso crème anglaise