



MODERN LUXURY

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7,300 unique visitors a month

Voila: La Terrasse Debuts

By Rebecca Taras |



Photo courtesy of the Sofitel Chicago Water Tower.

Just in time for summer, the [Sofitel Chicago Water Tower](#) debuted “La Terrasse” for the first time in the history of the hotel and we think it has a little something to do with Frenchman and Executive Chef **Martial Noguier**. Extended off of Le Bar, La Terrasse blends the ambience of a contemporary al fresco lounge with regional French cuisine. Noguier presents “pintxos” (PIN-tsos), which are small snack-sized appetizers customarily shared among friends in bars or taverns typically found in the Pays Basque region of France. Pintxo (meaning thorn or spike) is the name of appetizers consisting of small slices of bread upon which an ingredient or mixture of ingredients are placed and fastened with a toothpick. Aside from keeping the ingredients intact, the toothpick or skewer helps the diner keep track of the number of items they have eaten—can we say swimsuit season? 

A few of the pintxo selections include chorizo and crushed tomatoes, Serrano ham on garlic baguette croûtons, beef skewers with shallot marmalade, and asparagus with Capriole Farm goat cheese. Each pintxo selection is served with two pieces per order for \$5 from 5:00PM until 10:30PM nightly. Wash it all down with some fresh fruit sangria, refreshing bubbly Champagne, or a cold beer and you just might forget about sitting on your own patio, deck, or terrace this summer.

Le Terrace, Sofitel Chicago Water Tower, 20 E. Chestnut St., 312.324.4062, lebarchicago.com