

# *As you wish*

An Event Planning Company

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## **Café des Architectes**

20 East Chestnut Street - Sofitel Chicago Water Tower  
312.324.4063

In the sleek and modern Sofitel Chicago Water Tower, the lobby boasts three unique restaurants to whet your appetite. Café des Architectes is the main restaurant and we are thrilled that Executive Chef Martial Noguier has recently made the move to put his stamp on the French inspired menu. Le Bar is an inviting library-esqe space with floor to ceiling windows allowing for great sidewalk viewing of Rush Street. The Cigale Private Dining Room is a hidden gem for private events featuring clean lines and an open kitchen.

The amuse bouche was a tartare of super fresh tuna paired with a surprising zing of lemon confit. We really enjoyed the savory olive and caper tapenade served with a variety of oven fresh breads (so much so that we made Chef give us the recipe!). We were impressed with the fresh combination of red and yellow beets, accompanied by tangy goat cheese, drizzled with a savory vinaigrette and just a hint of truffle oil.

We could really taste "spring" in the peeky toe crab salad. There was an abundance of crabmeat and the lemon vinaigrette was flavorful. It was served with a salad of frisée and slivered granny smith apples, shallots and chives. A lime wedge and a bit of apple gelee added a just right tart finish. The seafood continued with a diver sea scallop, perfectly seared, atop a puree of cauliflower, accented with capers, caper berries and a lovely sweet and sour sauce. It was whimsically paired with a spicy chicken wing - a fun rendition of fish and fowl!

By this time, we are certain that nothing could top what had come before... but wait! A venison filet from New Zealand was the centerpiece of our meal. Resting next to a napoleon of a Cabernet poached pear, brioche and foie gras, we were sure that we had just arrived in Paris! (And thank goodness that ban is over!) Chef surprised us by accenting the venison with a parsley puree and hazelnut vinaigrette dressing for the frisée on the side. Our eyes were as pleased as our palates.

Executive Pastry Chef Suzanne Imaz's desserts were beautiful, inspired and scrumptious. Our first dessert was a tropical soup featuring the beautifully exotic lychee fruit. The soup surrounded a scoop of rich coconut ice cream topped with a meringue disc that was hiding a sorbet of passion fruit.

A variety of desserts then came fast and furious... Mandarin Orange Cannelloni with vanilla mascarpone cream, vanilla ice cream and grapefruit sorbet. The Chocolate Tea Dream is a signature dessert with chocolate mousse, chocolate almond drizzle accented with lemon curd and Earl Grey tea foam. The chocolate mousse was so yummi that the non-chocolate lover in the group polished it off! The final dessert was a crème brûlée with poached pears, almond phyllo and a pear vodka sauce topped with toasted coconut and salted almonds. A perfect blend of sweet and salty!



**During April 2009, bring this flyer to Le Bar and receive a Trio of Mini Burgers  
or to Café des Architectes and receive a Floating Island Dessert.**



We love Café des Architectes for its ambiance and spectacular food creativity of Chef Noguier. We are looking forward to the opening of the outdoor terrace for brunch or a great place to hangout for a drink!

**Welcome to a world where dining is... AS YOU WISH!**

Claudia & Jane

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*from the small details... to the big picture*

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CAFÉ **des** ARCHITECTES



Le Bar



Café des Architectes



Cigale Private Dining Room



**Café des Architectes**

Every Day: 6:00 a.m. - 11:00 p.m.  
Brunch (Sat & Sun): 11:30 a.m. - 5:00 p.m.

**Le Bar**

Sunday - Wednesday: 3:00 p.m. - 1:00 a.m.  
Thursday - Saturday: 3:00 p.m. - 2:00 a.m.

**Contact**

Reservations  
312.324.4063  
[www.cafedesarchitectes.com](http://www.cafedesarchitectes.com)

**Cigale Private Dining Room**

Call for availability/pricing 312.324.4016

*from the small details... to the big picture*



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## **Sofitel Chicago Water Tower Blooms with “Spring in Paris”**

*Series of events emphasize the ethos of this refreshing season*

**CHICAGO, March 26, 2009** – Sofitel Chicago Water Tower brings a taste of Paris to Chicago this spring through its “Spring in Paris” offerings that awaken the senses through various food and beverage promotions from April 15 through May 15.

### **BYOB Dinner Menu - Wednesday, April 15**

“Spring in Paris” begins in Café des Architectes with a BYOB Dinner menu created by Chef Martial Noguier and offered only on Wednesday, April 15 for \$60 (excluding tax and gratuity). This “Bring Your Own Bottle” menu is arranged to compliment any red or white vintage guests deem worthy of indulging in. Please call (312) 324 4000 for reservations.

#### FIRST COURSE

diver sea scallops / sweet onion purée / fava beans / grapefruit

#### SECOND COURSE

mushroom velouté / Capriole Farm goat cheese / roasted hazelnuts / truffle oil

#### THIRD COURSE

veal striploin / baby leeks / chanterelle mushrooms / spring radish salad

#### FOURTH COURSE

praline crunch / Valrhona chocolate mousse / hazelnut nougatine / espresso crème anglaise

### **Sofitel Champagne Easter Brunch - Sunday, April 12 from 10:30 am until 2:00 pm**

Festivities include visits with the Easter Bunny, face painting, and screenings of children’s movies. Adults certainly will not be left behind; with an array of buffet stations, everyone is sure to be pleased. 79 adults. 30 per child.

Children under 6 complimentary (excludes tax and gratuity).

[Click here for the full menu.](#)

### **Café des Architectes Easter Brunch - Sunday, April 12 from 11:30 am until 5:00 pm**

45 per person (excluding tax and gratuity)

Brunch stations will offer a spread of oven-roasted meats and fresh seafood. Poached Madagascar shrimp and seasonal oysters on the half shell are accompanied by mustard seed-cured baby coho salmon and Dungeness crab salad. Smoked bacon, beef tenderloin, and salmon filet surround a duo of Swan Creek Farm chicken and Swan Creek Farm pork tenderloin. A Children’s Station will feature mini hamburgers, chicken fingers, and mac and cheese.

[Click here for the full menu.](#)

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## **Flower Arranging and Pastry Class** - Saturday, April 25 beginning at 10:00 a.m.

A limited number of participants will have the opportunity to spend a day learning the secrets behind Sofitel Chicago Water Tower's inspired floral arrangements and pastry creations. In the morning, resident floral designer Colin Collette will walk participants through the methods and techniques that consistently help him create the renowned arrangements that adorn the hotel's lobby. After a short lunch in Le Bar, the afternoon will include a delightful hands-on experience with Executive Pastry Chef Suzanne Imaz as participants create pastries that thrill the taste buds. \$60 per person. Please call (312) 324 4000 to reserve your space.

## **Winemaker | Cheesemaker Dinner** - Wednesday, May 6

Chef Martial Noguier partners with Capriole Farms from southern Indiana and a winemaker for a memorable four-course dinner in Café des Architectes' Cigale Private Dining Room. \$85 per person (excluding tax and gratuity). Please call (312) 324 4000 for reservations.

### FIRST COURSE

Chioggia baby beet salad / Capriole Farm goat cheese / truffle oil / hazelnut vinaigrette

### SECOND COURSE

Colorado rack of lamb / green garlic purée / garden peas / Old Kentucky Tomme shavings

### THIRD COURSE

Capriole Farm Sofia cheese / fresh cherry marmalade / mâche salad / homemade dried fruit

### FOURTH COURSE

Lemon-goat cheese cake / fresh thyme-scented figs / lemon curd / honey tuiles

## **Spring Evenings in Le Bar**

Le Bar celebrates "Spring in Paris" by highlighting the brands that are integral parts of its signature French flair with a different featured brand every Thursday night. Throughout this event from April 15 until May 15, Moët White Star will be available for 60 dollars a bottle.

- Thursday, April 16 – An Evening with Grey Goose
- Thursday, April 23 – An Evening with Moët & Chandon
- Thursday, April 30 – An Evening with French wine flights
- Thursday, May 7 – An Evening with Saint Germain

## **Le Bar's Grilled Cheese and a Cocktail**

Classic grilled cheese gets Chef Noguier's culinary touch in Le Bar's Grilled Cheese and Cocktail pairing. Yellow Buck Camembert cheese, honey truffle butter and roasted hazelnuts on homemade brioche combine to form this refined incarnation of a classic.

Belle de Poire, a signature drink that consists of Grey Goose Poire, sweet lemon juice and Belle de Brillet, creates a coupling specifically designed to enhance each of the flavors in this unique offering. Pairing of the cocktail and half grilled cheese \$18 (excluding tax and gratuity). Available in Le Bar from April 15 through May 15.