

CAFÉ **des** ARCHITECTES

CHEF'S SEASONAL MENU

Appetizer, entrée and dessert for \$42

APPETIZERS

Chilled Madagascar shrimp

Grilled octopus, honey caramel, Meyer lemon supreme

Homemade Bouillabaisse,

Mussels, salmon

Chioggia baby beet salad

Cabriole Farm goat cheese, Tiny Greens micro salad, hazelnut vinaigrette

Mushroom velouté

Black truffle

ENTREES

Beef tenderloin au poivre

cognac sauce

Nichols Farm fingerling potatoes confit in duck fat

Diver sea scallops

Brown butter cauliflower, caperberries, sweet and sour emulsion

Yellow pike

Glazed veal cheek, Hillside Orchards chestnut purée,
Seedling Orchard Farms apple foam

Grilled eggplant

Baby vegetables, micro herbs, basil oil

Please inform your server if you have any food allergies or dietary restrictions

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

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A LA CARTE MENU

APPETIZERS

Organic romaine heart salad, 10

Padano cheese crisp, extra virgin olive oil, aged balsamic

Five hour braised short ribs, 11

Nichol's baby carrots, Tiny Greens micro salad, star anise reduction

Hamachi carpaccio, 11

Satsuma tangerine, artichoke purée, orange vinaigrette

Peekytoe crab salad, 12

Piquillo pepper purée, apple gelée, watermelon radish

Port marinated foie gras, 18

Pineapple chutney, balsamic reduction, toasted brioche

ENTRÉES

Swan Creek Farm chicken breast, 25

Glazed baby turnips, fresh grapes, verjus sauce

Pink peppercorn crusted ahi tuna, 29

Green beans, Mizuna salad, roasted baby tomatoes, crispy wild mushrooms, spicy curry caramel

Cervena venison strip loin, 30

Parsley root purée, poached pears, Balinese long pepper reduction

Domestic rack of lamb, 31

Nichols Farm Jerusalem artichoke mousseline, Chanterelle mushrooms, porcini oil

Prime Delmonico steak 14 oz, 38

Potato gratin, shallot marmalade, red wine and balsamic sauce

CHEESE FLIGHTS

Accompanied by a complimentary glass of Chateau D'Arcins , Medoc, 2004
Flights designed by Chef Martial Noguier

So French, 17

Brie de Meaux, Langres, Crottin Maitre Seguin

So American, 16

Maytag Blue, Camembert Rouge et Noir, Cabot Cheddar

Cheese Tasting, 26

Selection of seven cheeses to share

B O R D E A U X




CAFÉ ARCHITECTES

LUNCH

appetizers

Soup of the day fresh daily	9
Papaya salad avocado, watercress, sunflower seeds, ginger vinaigrette	9
Apple celery salad Fourme d' Ambert cheese, extra virgin oil, toasted sesame seed vinaigrette	10
Duck confit millefeuille Mache, corn, olive and potato croustillant, veal jus vinaigrette	10

salads

 A salad goat cheese, chorizo, fennel and black olives tian, Mizuna and honey vinaigrette	14
Pan-seared ahi tuna salad, Niçoise style French mustard vinaigrette	17
Beef salad baby spinach, granny smith apple, roasted walnut and Roquefort blue cheese	17
Pan seared spicy salmon salad grapefruit, avocado, mesclun greens, citrus vinaigrette	15

sandwiches

New York steak country rye bread, red onion marmalade, Dijon mustard, sautéed potatoes	17
Crab pan bagnat avocado, tomato, mimosa eggs, mayonnaise and Boston salad	15
Club sandwich sautéed chicken, bacon, tomatoes, Boston lettuce, mayonnaise, sour dough rustic bread, pommes frites	15
Grilled 8-oz sirloin burger mozzarella, oven roasted tomatoes, pan-seared mushrooms, pommes frites, green salad	14

CAFÉ ARCHITECTES

entrées

Paella risotto saffron risotto, chorizo, clams, crab and mussels	19
Marinated salmon filet zucchini spaghetti, carrot pureé, star anis veal jus	17
Tagliatelle pasta pesto cream, tomatoes, grilled shrimp	17
Chicken confit Summer vegetables, pineapple and ginger, caramel sauce	19

CdA Mini Dessert Selection
\$1.50 each

EXECUTIVE LUNCH

Appetizer

Soup of the day, fresh daily

Ahi tuna tartar and avocado tian, black olives, bisque reduction

Shrimp ravioli, tomatoes, spinach cream

Salads

Asian pears and endives salad, lime cinnamon vinaigrette

Crab salad, cucumber, goat cheese cheddar, extra virgin oil

Boston salad, mango, avocado and sunflower seeds, ginger vinaigrette

Entrées

Seared Walleye pike, parsnip purée, caramelized quince

Seared beef filet, pommes dauphine, asparagus, Rosemary sauce

Grilled swordfish, watermelon, seaweed salad, carrot fry, port wine

Mini Dessert

