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# Adorn

BAR & RESTAURANT

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## THANKSGIVING

THURSDAY | NOVEMBER 25

12.00 - 6.00

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JOIN ADORN AT FOUR SEASONS HOTEL CHICAGO FOR A WHIMSICAL TAKE ON THANKSGIVING THIS YEAR INSPIRED BY CHARLES DICKEN'S JOLLY CHARACTER OL' FEZZIWIG AND REMINISCENT OF A CLASSIC BRITISH FESTIVE FEAST

### LIVE MUSICAL ENTERTAINMENT

12.30 - 7.00

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150. PER PERSON  
exclusive of tax & gratuity

### 75. OPTIONAL WINE PAIRING

children's options  
available upon inquiry

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### RESERVE YOUR TABLE

call +1 312.280.8800

or visit us online at  
adornrestaurant.com

larger groups  
will be seated in the  
lakeview ballroom

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### ADORN BAR IS OPEN FROM NOON - MIDNIGHT

a la carte bar bites and  
festive specials available

## 'OL FEZZIWIG'S FEAST

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**ENTER & ENJOY**  
mulled winter wassail wine

### BEGIN

LIVE SCALLOP STAR GAZEY PIE | pine, button mushroom  
or

MAPLE LEAF TOURTIERE | aged duck confit, foie gras, puff pastry

### BITES FOR THE TABLE

(served family style)

WELSH PARSLEY'D HAM | burnt toast, soft butter  
ANGELS ON HORSEBACK | dover oyster, bacon, chili, water chestnut  
CURED SEA TROUT | radish sauce, watercress

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### SUNDAY ROAST ON A THURSDAY

served with yorkshire pudding, carrot glazed carrots, suet sweet potato

BUTTER-ROASTED TURKEY | giblet gravy

or

PRIME RIB OF BEEF | au jus, horseradish

or

WHOLE GRILLED TURBOT | morel, vin jaune cream

### SIDES FOR THE TABLE

(served family style)

CELERY SAGE STUFFING & CRANBERRY CHUTNEY

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### SWEET FINISH

PUMPKIN CAKE | caramel ice cream, chocolate mousse

or

ROASTED PLUM | creme fraiche ice cream, spiced cake

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## CHRISTMAS DAY

SATURDAY | DECEMBER 25

12.00 - 6.00

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BE OUR GUEST AT ADORN  
THIS CHRISTMAS FOR A  
BOUNTIFUL FEAST INSPIRED BY A  
TRADITIONAL COUNTRYSIDE HUNT.  
BRIMMING WITH THE SEASONS'S  
FRESHEST FLORA AND FAUNA,  
OUR ABUNDANT FOUR-COURSE  
MENU WILL BE SURE TO FILL  
YOUR TABLE AND SATISFY THE  
HUNGRIEST APPETITES!

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### LIVE MUSICAL ENTERTAINMENT

12.30 - 7.00

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larger groups will be seated in  
the lakeview ballroom

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## 'CHICAGO TROUT & HUNT CLUB'

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### THE SCOUT | FIRST COURSE

BRIE EN CROUTE | almond, fig pudding, pumpernickel

### OPEN SEASON | BITES FOR THE TABLE

(served family style)

PIG IN A BLANKET...EN BLANQUETTE | cream, ragout

CREAMY BROCCOLI | double smoked bacon, triple cream brie

TWICE BAKED POTATO SKINS | truffle, cloth bound cheddar

CRISPY BRUSSELS SPROUTS | pomegranate molasses, fresh mint

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### SOMETHING WARM | SECOND COURSE

FRENCH ONION SOUP GRATINEE | smoked gruyere, crusty bread

or

PUMPKIN & SAGE SOUP | clotted cream, toasted orange

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### SPOILS OF THE HUNT | MAIN COURSE

served with mashed potato & carrot glazed carrots

PRIME RIB OF BEEF | au jus, horseradish

or

DEEP FRIED TURKEY | nevis hot sauce

or

HOUSE-CURED COLA-BRAISED COUNTRY HAM | red eye gravy

or

BROOK TROUT ALMANDINE | caper, butter, lemon

### SIDES TO SHARE

(served family style)

GREEN BEAN CASSEROLE | shallots, toasted almonds

SPINACH ROCKEFELLER | vermouth, lemon crumb

CREAMED CORN | buttermilk, lime

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### TROPHY CASE | FOURTH COURSE

DECONSTRUCTED APPLE PIE | fuji apple compote, cinnamon ice cream

or

CHOCOLATE PEPPERMINT | chocolate cake, peppermint ice cream

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150. PER PERSON | exclusive of tax & gratuity

75. OPTIONAL WINE PAIRING

children's options available upon inquiry

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## NEW YEAR'S EVE

FRIDAY | DECEMBER 31

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**'ABBONDANZA' IN ITALIAN  
MEANS 'PLENTY'**

Adorn's luxurious Italian-inspired menu will give you plenty of opulent (and delectable) reasons to close out 2021 with us!

**IT'S A TRUFFLE ABBONDANZA!**

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### FIRST SEATING

FOUR COURSES | 5.00 - 7.00

live musical entertainment  
180. per person (exclusive)

### SECOND SEATING

SIX COURSES | 7.00 - 9.00

live DJ entertainment  
champagne toast at midnight  
'hangover necessities' swag bag  
240. per person (exclusive)

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ADORN BAR IS OPEN  
FROM NOON - ONE AM

a la carte bar bites and  
festive specials available

## FIRST SEATING

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### CARPACCIO OF BEEF & TRUFFLE

red label parmigiano-reggiano, 100 yr old olive tree oil, grissini

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### OAK BARREL-AGED RISOTTO

sepia pancetta, air dried truffle, osso bucco bianco

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garnished with shaved white winter truffles

### BISTECCA ALLA FIORENTINA

21 day dry-aged t-bone, spinach, peppers, marrow butter  
or

### LOBSTER LIGURIA

butter-poached whole maine lobster, butter de buffalo  
scape pesto gnocchi

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### CHOCOLATE TRUFFLE

java mousse, black truffle, chocolate streusel  
and

**BISCOTTI, FINANCIER, PICCOLA E GRAZIOSA**

## SECOND SEATING

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### ROMULUS & REAMUS TRUFFLED LENTILS

a harbinger of good fortune for the new year

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### CAVIAR, BURRATA & CICCOLI

sturgeon, jamon, black truffle crumb

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### CARPACCIO OF BEEF & TRUFFLE

red label parmigiano-reggiano, 100 yr old olive tree oil, grissini

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### OAK BARREL-AGED RISOTTO

sepia pancetta, air dried truffle, osso bucco bianco

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### INTERMEZZO | ARTICHOKE & CELERY GRATINATA

pecorino, bottarga

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### BISTECCA ALLA FIORENTINA

21 day dry-aged t-bone, spinach, peppers, marrow butter  
or

### LOBSTER LIGURIA

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### CHOCOLATE TRUFFLE

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**BISCOTTI, FINANCIER, PICCOLA E GRAZIOSA**