
Adorn

BAR & RESTAURANT

THANKSGIVING

THURSDAY | NOVEMBER 25

12.00 - 6.00

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

150. PER PERSON
exclusive of tax & gratuity

75. OPTIONAL WINE PAIRING

children's options
available upon inquiry

RESERVE YOUR TABLE

call +1 312.280.8800

or visit us online at
adornrestaurant.com

larger groups
will be seated in the
lakeview ballroom

ADORN BAR IS OPEN FROM NOON - MIDNIGHT

a la carte bar bites and
festive specials available

'OL FEZZIWIG'S FEAST

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

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

SWEET FINISH

PUMPKIN CAKE | caramel ice cream, chocolate mousse

or

ROASTED PLUM | creme fraiche ice cream, spiced cake

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Adorn

BAR & RESTAURANT
—

CHRISTMAS DAY

SATURDAY | DECEMBER 25

12.00 - 6.00

—
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!

LIVE MUSICAL ENTERTAINMENT

12.30 - 7.00

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larger groups will be seated in
the lakeview ballroom

ADORN BAR IS OPEN FROM NOON - MIDNIGHT

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festive specials available

'CHICAGO TROUT & HUNT CLUB'

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

SOMETHING WARM | SECOND COURSE

FRENCH ONION SOUP GRATINEE | smoked gruyere, crusty bread

or

PUMPKIN & SAGE SOUP | clotted cream, toasted orange

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

TROPHY CASE | FOURTH COURSE

DECONSTRUCTED APPLE PIE | fuji apple compote, cinnamon ice cream

or

CHOCOLATE PEPPERMINT | chocolate cake, peppermint ice cream

150. PER PERSON | exclusive of tax & gratuity

75. OPTIONAL WINE PAIRING

children's options available upon inquiry

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BAR & RESTAURANT

NEW YEAR'S EVE

SATURDAY | DECEMBER 31

'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!

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)

RESERVE YOUR TABLE

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online at adornrestaurant.com

ADORN BAR IS OPEN
FROM NOON - ONE AM

a la carte bar bites and
festive specials available

FIRST SEATING

CARPACCIO OF BEEF & TRUFFLE

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

OAK BARREL-AGED RISOTTO

sepia pancetta, air dried truffle, osso bucco bianco

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
sauce pesto gnocchi

CHOCOLATE TRUFFLE

java mousse, black truffle, chocolate streusel
and

BISCOTTI, FINANCIER, PICCOLA E GRAZIOSA

SECOND SEATING

ROMULUS & REAMUS TRUFFLED LENTILS

a harbinger of good fortune for the new year

CAVIAR, BURRATA & CICCOLI

sturgeon, jamon, black truffle crumb

CARPACCIO OF BEEF & TRUFFLE

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

OAK BARREL-AGED RISOTTO

sepia pancetta, air dried truffle, osso bucco bianco

INTERMEZZO | ARTICHOKE & CELERY GRATINATA

pecorino, bottarga

BISTECCA ALLA FIORENTINA

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

LOBSTER LIGURIA

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

garnished with shaved white winter truffles

CHOCOLATE TRUFFLE

java mousse, black truffle, chocolate streusel
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