



e l e g a n t d i n i n g w i t h a s p e c t a c u l a r v i e w

*Cité welcomes you for a Romantic Evening
Valentine's Day*

*Dine with us at Cité for a romantic evening
Beautiful panoramic views of Chicago's Skyline & Lake Michigan*

*Cité offers breathtaking 360-degree panoramic views from the
70th floor at the top of Lake Point Tower*

*Cité Elegant dining features a fine wine collection & fine French American cuisine by
award-winning Chef Oscar Ornelas*

Cité will only be offering this package on February 13th & 14th

*This package will include a 6-course Chef's Romantic Tasting Menu, a long stem Rose,
Champagne Toast, Rose Petal Table, Piano Player in Lounge*

For more details on menu please call or email us at Cité

\$125 per person

Prices do not include tax, drinks, or gratuity

There will be an automatic 20% gratuity that applies to all reservations

Reservations will require Credit Card



Lake Point Tower 70th Fl.

505 N. Lakeshore Drive, Chicago, IL 60611

312. 644. 4050

CiteChicago@aol.com www.CiteChicago.com

Cité

elegant dining with a spectacular view

~ Love is in the Air ~

~ Starter ~

Sturgeon Caviar

Warm Cornmeal Blinis, Traditional Garnishes

~ Appetizer Choice ~

Pumpkin Gnocci

Lobster, Three Cheeses Sauce

Baked Oysters Rockefeller

Veal Medallions

Porcini Mushroom Demi-Glace

~ Soup or Salad Choice ~

Lobster Bisque

Lump Crab Meat, Chives

Cité Signature Greens

Seven Mixed Greens, Covadonga Cheese, Enoki Mushrooms, Raspberry Vinaigrette

~ Intermezzo ~

Passion Fruit Sorbet

~ Dinner Entrée Choice ~

Filet Mignon

Truffle Herb Butter, Asparagus Tips, Hedge Hag Mushroom Sauce

Monk Fish

Quinoa and Lemon Champagne Basil Broth

Airline Chicken

Israel Couscous, Truffle Oil

Chateaubriand for Two

Baby Carrots, Asparagus Tips, Yukon Whipped Potatoes, Béarnaise, Bordelaise

Vegetarian Wellington

Vegetable ragout, Portabella Mushrooms, Balsamic Reduction

~ Dessert Choice ~

Swiss Chocolate Fondue for Two

Papaya, Strawberries, Banana Bread, Marshmallow, Pineapple

Lavender Crème Brûlée

Exotic Fruit Coulis

White Chocolate Mousse, Vanilla Crème, Coconut Lime Dacquoise, Mango Glaze

Drunken Berries

Grand Marnier, Chocolate Tulip Cup

