

***PARK HYATT EXECUTIVE PASTRY CHEF UNVEILS
HOLIDAY MACARON BOUTIQUE
“La Boule de Noël”***

For those who enjoy a bit of sweet surrender this holiday season, Park Hyatt is bringing the flair of authentic *pâtisserie française* to Chicago and enhancing the Library with an elegant, seasonal Parisian macaron boutique named ***La Boule de Noël***. For a few hours a day, guests may indulge in the delicate cookies sandwiched with a sweet cream filling handmade by NoMI Executive Pastry Chef Andrés Lara. These French delights are a chic option for holiday hostess gifts, party favors or just an incentive to retreat to the cozy and inviting ambiance of ***Park Hyatt Chicago’s Library*** this festive time of year.

Beginning November 28th, ***La Boule de Noël*** will be open every Tuesday through Saturday from 4:30 p.m. to 6:30 p.m. until December 31st. Offerings will include a daily variety of six to eight French macarons in a tempting rotation of flavors such as hazelnut praline, gingerbread, salted caramel pecan, lemon, etc. Displayed like colorful, rare jewels, the macarons will be beautifully packaged for gift giving or as an exclusive memento for Park Hyatt Chicago guests to take away. The sinfully delicious treats will be available individually (\$2) and in a lovely gift box of one dozen (\$24).

For those who prefer instant gratification, they are invited to enjoy their macarons in ***Park Hyatt Chicago’s Library*** accompanied by a cup of espresso, coffee or tea. Seating is on a first come, first served basis. To inquire further about ***La Boule de Noël***, please call 312 335 1234.