

DINNER MENUS

Minimum 12 people

Passed Hors d'oeuvres \$9.50 per person

Menu 1

\$39.50 per person

Appetizers

Artisan mixed greens, cucumber carpaccio, shaved parmesan, vegetable filaments, fresh herbs, vinaigrette.

Provençale vegetable soup, white beans, pesto.

Entrees

Basil crispy crepe Atlantic salmon, ratatouille, niçoise, piquillo sauce, basil oil.

Roasted mushrooms stuffed airline chicken breast with seasonal vegetable, chicken jus.

Two petites filet mignon "Au Poivre", Yukon potato puree, almondine green beans.

Dessert

Warm chocolate coolant, caramel sauce.

Vanilla crème brûlée, hazelnut cookie.

Menu 2

\$49.00 per person

Appetizers

Caesar salad, crisp romaine hearts, parmesan anchovy dressing.

Maine lobster bisque, tarragon Chantilly.

House smoked salmon, celery root "Remoulade".

Icelandic baby shrimps, avocado, "tartare", orange, tomato.

Country pate and foie gras liver mousse, toasted raisins, nut bread, fruit chutney.

Entrees

Herbs Ricotta Gnocchi, roasted garlic cream, melted tomatoes, fresh shucked peas.

Rotisserie Duck "A l'orange", ginger leek, quinoa.

Sautéed petit filet mignon bordelaise sauce, rosemary fingerling potato, seasonal vegetables.

Baked Atlantic sea bass "Imperial" ramp, potato broth.

Dessert

Berries crème brûlée

Cherries vacherin Chantilly, white chocolate

Chocolate praline marquise.

Menu 3

\$70.00 per person

Appetizers

Maryland crab bisque, roasted shiitake mushrooms, picked crab meat.

Roasted duo of beet, goat cheese quenelle, orange caramelized pecan, artisan salad, orange confit.

Terrine of foie gras, toasted brioche, truffle oil mache, fruit compote.

Seared tuna galette, caramelized onion, tomato confit kumquat, baby arugula.

Entrees

Roasted rack of lamb, organic polenta, olive, parmesan, sundried tomato, green beans, Pernod saffron fennel.

Baked mushrooms halibut, leek fondue, shallot herbs broth.

Aged New York strip "Au Poivre" potato gratin, ginger bok choy.

Roasted veal loin chop, wild mushrooms risotto, grilled asparagus.

Dessert

Three chocolate terrine raspberry sauce.

Baked Alaska

Warm crêpe Suzette with passion sorbet.