

# ARTISANAL

FROMAGERIE BISTRO WINE BAR

## Dinner Event Packages 3 Courses...\$58 PP

### Hors D'Oeuvres

(Select three for your guests to choose from)

#### ORGANIC MESCLUN

*Red Wine Vinaigrette*

#### SALADE FRISÉE

*Blue Cheese, Bacon Lardons & Poached Egg*

#### BEET SALAD

*Endive, Walnuts & Goat Cheese*

#### BOSTON BIBB

*Parmesan-Black Pepper Dressing*

#### SOUPE DU JOUR

#### ASPARAGUS VINAIGRETTE

*Sauce Gribiche*

#### CARPACCIO OF YELLOWFIN TUNA

*Shaved Fennel & Ratatouille Vinaigrette*

#### MUSSELS PROVENÇAL

*Garlic & Parsley*

### Plats Principaux

(Select three for your guests to choose from)

#### MUSSELS FRITES

*Garlic & Parsley*

#### SAUTÉED SKATE WING

*Blood Orange Grenobloise & Cauliflower*

#### WILD STRIPED BASS

*Cranberry Beans, Manila Clams, Fennel & Parsley*

#### CHICKEN UNDER A BRICK

*Pommes Purée & Sweet Garlic Jus*

#### HERITAGE PORK CHOP

*Mustard Spaetzle & Apricot Chutney*

#### PRIME HANGER STEAK

*with Frites*

#### WILD MUSHROOM RISOTTO

*Spring Vegetables & Pea Tendril Tempura*

### Desserts

(Select three for your guests to choose from)

#### APPLE TARTE TATIN

*Cheddar Cheese Crust & Crème Fraîche*

#### ARTISANAL CHEESECAKE

*Pecan Praline & Caramel Sauce*

#### HOUSEMADE ICE CREAMS & SORBETS

#### PROFITEROLES "SUNDAE"

*Vanilla Ice Cream, Candied Almonds,  
Chocolate Sauce & Crème Chantilly*

#### WARM CHOCOLATE TART

*Salted Caramel Ice Cream*

#### CHEESE PLATE

*A Selection of Three  
( 5 Suppl. )*

Chef Brennan would be happy to create a custom menu for your event