

ARTISANAL

FROMAGERIE BISTRO WINE BAR

Lunch Event Packages 3 Courses...\$38 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)

ENGLISH CHEDDAR SANDWICH

Smoked Bacon & Apple

GRILLED CHICKEN PAILLARD

Shaved Asparagus & Mushroom Escabeche

PRIME HANGER STEAK

with Frites (5. Suppl)

WILD MUSHROOM RISOTTO

Spring Vegetables & Pea Tendril Tempura

TUNA NIÇOISE

Haricots Verts, Fingerling Potatoes & Basil Aioli

FISH & FRITES

Coleslaw & Classic Tartar Sauce

SAUTÉED SKATE WING

Blood Orange Grenobloise & Cauliflower

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