



## DINNER MENUS

### OPTION #1

CHOICE OF APPETIZER | CHOICE OF ENTRÉE | DESSERT

#### APPETIZER:

(please choose two)

*Five Onion Soup*  
*chevre-gruyere crostini*

*Endive & Watercress Salad*  
*sherry vinaigrette, Roquefort cheese, toasted walnuts*

*Grilled Fig Tart*  
*Jamon de Bayonne, radicchio, whipped rosemary chevre*

*Ça Va Salad*  
*Butter lettuce, crudite vegetables, confit tomato croustade, Herbes de Provence vinaigrette*

#### ENTRÉE:

(please choose three)

*Steak Frites*  
*Grilled petite filet, pommes frites, maitre d'hotel butter*

*Organic Roasted Chicken*  
*All natural rotisserie chicken, pommes puree, haricot vert*

*Salmon Roulade*  
*Seared salmon roulade, heirloom cauliflower, yogurt-cucumber raita*

*Loup de Mer*  
*Roasted sea bass, lentil salad, braised greens, vadouvan butter*

*Chef's Pasta du Jour*  
*Seasonal preparation*

#### DESSERT:

(please choose one)

*Autumn Berry Bread Pudding*

*Cheesecake*

*Gateau au Chocolate*

*Fresh Berries with Whipped Cream*



OPTION #2

CHOICE OF APPETIZER | CHOICE OF ENTRÉE | DESSERT

APPETIZER:

(please choose two)

*Jumbo Lump Crab Cake*  
*winter vegetable salad, sauce vert*

*Endive & Watercress Salad*  
*sherry vinaigrette, Roquefort cheese, toasted walnuts*

*Ca Va Salad*  
*butter lettuce, crudite vegetables, confit tomato croustade, Herbes de Provence vinaigrette*

*Grilled Fig Tart*  
*Jamon de Bayonne, radicchio, whipped rosemary chevre*

*Steak Tartare*  
*Hand cut filet mignon, mustard aioli, grilled toast, quail egg*

ENTRÉE:

(please choose three)

*Grilled Steak Frites*  
*Petite filet, pommes frites, maitre d'hotel butter*

*Organic Roasted Chicken*  
*All natural rotisserie chicken, pommes puree, haricot vert*

*Jumbo Sea Scallops*  
*Pan seared scallops, peekytoe crab melted leek, preserved truffle risotto*

*Loup de Mer*  
*Roasted sea bass, lentil salad, braised greens, vadouvan butter*

*Salmon Roulade*  
*Heirloom cauliflower, yogurt-cucumber raita*

*Bavette Steak*  
*Grilled Bavette steak, radicchio and endive salad, spiced beef tongue,  
truffle vinaigrette, bone marrow toast*

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DESSERT:

(please choose two)

*Profiteroles*

*Autumn Berry Bread Pudding*

*Cheesecake*

*Gateau au Chocolate*

*Fresh Berries with Sorbet*

*Fresh Berries with Whipped Cream*

*Chef's Assortment of Minis \*family style*



OPTION #3  
4 COURSE MENU

CHOICE OF APPETIZER | PASTA MID-COURSE | CHOICE OF ENTRÉE | CHOICE OF DESSERT

APPETIZER:

(please choose three)

*Hen Egg*

*Garlic spinach, chanterelle mushrooms, parmesan cloud*

*Endive & Watercress Salad*

*sherry vinaigrette, Roquefort cheese, toasted walnuts*

*Jumbo Lump Crab Cake*

*winter vegetable salad, sauce vert*

*Fall Vegetable Sandwich*

*brussels sprouts, fuji apple, pomegranate seeds, enoki mushrooms*

*Ça Va Salad*

*Butter lettuce, crudite vegetables, confit tomato croustade, Herbes de Provence vinaigrette*

*Foie Gras au Torchon*

*Chef's daily preparation : varies*

*Seared Foie Gras*

*fig marmalade, fennel tuile, spiced pomegranate drizzle*

PASTA

MID COURSE

*Chef's unique creation for your party*

ENTRÉE:

(please choose three)

*Grilled Steak Frites*

*Petite filet, pommes frite, maitre d'hotel butter*

*Organic Roasted Chicken*

*All natural rotisserie chicken, pommes puree, haricot vert*

*Jumbo Sea Scallops*

*Pan seared scallops, peekytoe crab melted leek, preserved truffle risotto*

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*Lamb T-bone*

*Porterhouse lamb chops, merguez sausage, black baba Ganoush, lemon-olive preserve*

*Pork Chop*

*Niman ranch pork chop, Roquefort-almond crust, smoked paprika whipped sweet potatoes*

*Halibut*

*Pistachio crusted halibut, heirloom carrots, smoked maitake mushrooms*

**DESSERT:**

(please choose two)

*Profiteroles*

*Autumn Berry Bread Pudding*

*Cheesecake*

*Gateau au Chocolate*

*Crème Brûlée*

*Fresh Berries with Whipped Cream*

*Chef's Assortment of Minis \*family style, replaces choice of dessert*

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