

RATATOUILLE & C^o

THAI (THAIMEE Tasting Menu)

Pomelo Salad
Crab Salad (seasonal)
Fennel and Citrus Salad Infused with Asian Flavors

Tom Kha Soup | Coconut with Galangal Soup
Tom Yum Soup | Thai Spicy and Sour Soup

Green Curry
Red Curry
Pad Thai
Salt Encrusted Branzino
Chang Mai Style Braised Chicken
Baked Salmon in Banana Leaves

Kaffir Lime Panna Cotta with Fresh Fruit
Coconut Goat Cheese Cheesecake
Mango and Sticky Rice (seasonal)
Thai Tea Poached Pear

Diner d'automne

Transmontanus Five Star Caviar with Blinis and Creme Fraiche
Foie Gras with Toast Points
Frisee Salad with Smoked Bacon Mushrooms and Roasted Garlic Dressing
Pate de Campagne
Endive Salad with Apples and Gorgonzola Cheese
Beet and Herbed Goat Cheese Layered Stack

Creamy Leek and Potato Soup
Lobster or Shrimp Bisque
Cream of Celery Root Soup

Beef Wellington
Lime and Honey Glazed Duck Breast with Buttered Haricots Verts
Seared Scallops on an Eggplant Galette
Roasted Beef Tenderloin with Horseradish Sauce and Baby Roasted Vegetables
Baked Lobster with Champagne Sauce
Baked Salmon in Mustard Sauce with Israeli Couscous

Mocha Pot de Crème
Tarte au Citron
Moelleux au Chocolat

An Evening in Tuscany

Arugula with Shaved Brussels Sprouts and Pecorino

Fresh Gnocchi with Zucchini Sauce
Home Made Spaghetti al Limone with Seared Scallops
Tagliatelle Tricolore with Fresh Mushroom Medley
Bucatini Amatriciano

Cioppino with Focaccia Croutons
Chilean Seabass en Papillote with Asparagus Bundles
Chicken Milanese with Chopped Fall Harvest Topping
Bistecca Fiorentina with Fresh Herb Sauce and Wilted Spinach

Fig Galette with Savory Goat Cheese Crust
Pear Crostata with Rosemarie Cream
Torta All'arancia (delicately orange infused cake)
Apple Crostata

Pricing upon request

We are happy to create a personalized dish to make your event even more meaningful