Plated Dinner
buffet-style dinner available upon request

FIRST
select two

GOAT CHEESE SPRING ROLLS  honey espelette, pickled vegetables, pistachio
TUNA TARTARE  chive crème fraîche, shallot, basil oil, cucumber, sesame, black salt, shrimp chips
ESCARGOT  cilantro gremolata, wonton
SEARED FOIE GRAS  gnocchi parisienne, mushroom, gruyere, truffle beurre blanc  +10pp
OCTOPUS  yukon confit potatoes, curry, tomato, onion, basil
CURRY SHRIMP SOUP  peppers, celery, onions, dumplings
LA ROMAINE  emmental, toasted breadcrumbs, radish, creamy sesame dressing

SECOND
select three

NAKED FISH  fresh off the dock, citrus brown butter, chef’s seasonal selection of sides
SHORT RIBS BOURGUIGNON  tagliatelle, mushrooms, mirepoix, black garlic  Sub Filet + 20pp
POULET CORDON BLEU  celery root puree, roasted brussels sprouts
SCALLOPS*  coconut rice & seasonal vegetables, green curry beurre blanc
STEAK FRITES*  au poivre, pomme frites  Sub NY Strip or Filet + 20pp
LES LEGUMES  seasonal vegetables, coconut rice

THIRD
served family style

CHOCOLATE MOUSSE
CRÈME BRULÉE
SEASONAL FRUIT CAKE

$75 Per Person

*Consuming raw or undercooked seafood, shellfish, eggs and meat may increase your risk of foodborne illness.
Plated Brunch
add coffee, tea, juices, and N/A beverages for +12pp

FIRST
select two

- SALAD VERT  romaine, radish, toasted breadcrumb, emmental, citrus herb vinaigrette
- CURRY SHRIMP SOUP  peppers, celery, onions, dumplings
- GOAT CHEESE SPRING ROLLS  honey espelette, pickled vegetables, pistachio

SECOND  served with roasted potatoes and seasonal vegetables with herb butter
select three

- BURGER  sunny egg, bistro mayonnaise, sriracha ketchup, emmental
- CROQUE MADAM  brioche, French ham, mustard, emmental, poached egg
- BENEDICT  poached eggs, sriracha hollandaise, French ham on brioche toast
- SMOKED SALMON BENEDICT  brioche, avocado, pickled vegetables, citrus hollandaise, poached egg
- OMELETTE  ham, emmental
- SHRIMP & GRITS  emmental, spicy sausage bechamel
- DUCK CONFIT HASH  spicy hollandaise, poached egg

THIRD
select one

- FRENCH TOAST  honey cardamom cream cheese, toasted cashew crumble, syrup
- WAFFLE  seasonal fruit, whipped cream, syrup

$55 Per Person
Buffet Brunch
add coffee, tea, juices, and N/A beverages for +12 per person

SALAD
SALAD VERT  romaine, radish, toasted breadcrumb, emmental, citrus herb vinaigrette

APPETIZER
ASSORTED QUICHES
or
ASSORTED BLINIS

ENTRÉE
select 2
SHRIMP & GRITS  emmental, spicy sausage bechamel
SMOKED SALMON BENEDICT  brioche, avocado, pickled vegetables, citrus hollandaise, poached egg
BENEDICT  poached eggs, sriracha hollandaise, French ham on mini brioche
MINI OMELETTE  French ham, emmental, mini brioche

SIDE
select 2
BACON
SAUSAGE
ROASTED POTATOES
SEASONAL VEG

DESSERT
WAFFLES  seasonal fruit, syrup and whipped cream
or
FRENCH TOAST  honey spiced cashew crumble and cream, syrup

$65 Per Person

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Brunch Additions

ADD ASSORTED MINI QUICHES +2.5 PER PERSON
ADD ASSORTED BLINIS +2.5 PER PERSON
ADD BACON + 3 PER PERSON
ADD SAUSAGE + 3 PER PERSON
ADD ROASTED POTATOES + 3 PER PERSON
ADD SEASONAL VEGETABLES + 3 PER PERSON
ADD GRITS + 2 PER PERSON
ADD N/A DRINKS PACKAGE + 12 PP
assorted tea, coffee, juice, soda

ADD CONTINENTAL DISPLAY + 20 PER PERSON
assorted tea, coffee, juice, soda
assorted French pastries
bagels with cream cheese, smoked salmon, accoutrements
toast with assorted jams

Displayed Hors d'oeuvres

$4 per piece

GOAT CHEESE SPRING ROLLS
BEEF CARPACCIO
CAVIAR DEVILED EGG
TUNA TARTARE
ESCARGOT
MINI CURRY SHRIMP SOUP
MINI LA ROMAINE

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