

## **Party Menu Option 2**

\$49.50/person plus 7% tax & 19% gratuity

### First Course (choose two)

#### **Mussels & Pommes Frites**

White Wine-Garlic

#### **Chopped Endive Salad**

Pickled Beets, Candied walnuts and toasted Cambozola Blue Cheese

#### **Organic Field Greens Salad**

Balsamic Vinaigrette, Shaved Fennel, Cherry Tomatoes

#### **Crispy Calamari Salad**

Nicoise Olives, Tomatoes, Arugula, Pepperoncini

#### **French Onion Soup Gratinée**

### Entrée (choose three)

#### **Spiced Rubbed Short Ribs**

Creamy Mascarpone and Parmesan Polenta, Balsamic Roasted Mushrooms and Red Onions

#### **Dijon Crusted Grilled Salmon**

Slow Cooked French Lentils, Shallot Gastrique

#### **French Cut Chicken Breast**

Persian Style Dumplings, , Sweet Peas, Seasonal Mushrooms, Red Wine Demi Glaze

#### **Red Snapper Bouillabaisse**

Pan Seared Red Snapper Filet, Fennel-Onion Confit, Back Olives and Bouillabaisse Broth

#### **Steak Frites**

Grilled NY Strip, Thyme Beurre, Pommes Frites

#### **Rosemary Brined Pork Chop**

Carrot and Apple Mashed Potatoes, Maple-Dijon Glaze

### Dessert (choose two)

#### **Crème Brulée**

#### **Profiteroles**

With Vanilla and Chocolate Ice Cream

#### **Key Lime Pie**

#### **Pain Perdu**

Warm Apple Compote, Vanilla Ice Cream

#### **Double Chocolate Sundae**

Chocolate Bread Pudding, Vanilla Ice Cream and Whipped Cream, and Chocolate Syrup

### **Coffee & Tea Service**

Please note that certain menu items and preparations may change seasonally