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Private Party Dinner Menu

Appetizers

- Smoked Salmon** scottish smoked with capers, red onion, chopped egg and brioche croutons
- Caesar Salad** crisp romaine lettuce, creamy garlic-parmesan dressing and croutons
- Pissaladière** crisp pastry with onions, goat cheese, niçoise olives, artichokes, peppers and herbes de provence
- Petit Crab Cakes** with pommery mustard sauce and mesclun salad (add 5.95 per person)
- Endive Salad Chardenoux** julienne of endive with pears, walnuts, blue cheese and walnut vinaigrette
- Salade Panachée** seasonal greens with shallots, chives and champagne vinaigrette
- Onion Soup Les Halles** rich broth with sweet onions, sourdough croutons and topped with gruyère cheese
- Lobster Bisque** with brandy and fresh tarragon (add 5.95 per person)

Entrees

- Filet Mignon Diane** seared beef tenderloin with asparagus, cippolini onions, potato gratin and brandy cream 77.25
- Escalope of Salmon** with braised leeks, spinach, celery root mousseline and cider-herb vinaigrette 69.00
- Chicken à l'Estragon** with braised fennel, baby carrots, pearl onions, mushrooms and tarragon sauce au lait 68.00
- Risotto Forestière** creamy arborio rice with mushrooms, english peas, leeks and fines herbs 67.00
- Sea Scallops Basquaise** with garlic, roasted peppers, picholine olives, sherry-smoked paprika beurre blanc 72.00
- Rockfish Filet** with artichokes, olives, capers, pearl cous cous and herb beurre blanc 70.00
- Lamb Chop Provençale** loin chops with glazed artichokes, pearl onions, black olives, goat cheese polenta cake and rosemary lamb jus 75.00
- Côte du Pork Normande** berkshire pork chop with savoy cabbage, herb speatzle, apples and cider jus 69.00
- Surf and Turf** beef tenderloin with wild mushroom-brandy cream, crab cake with mustard beurre blanc, potato gratin and asparagus 77.25

Desserts

- Petit Four Plate** daily selection of confections, cookies and chocolate individually plated
- White Chocolate & Strawberry Bavarian** with vanilla bean shortbread, strawberry coulis and chantilly cream
- Crème Brûlée** sugar crusted vanilla bean custard with grand marnier madeleine
- Bistro Apple Tart** crisp apple tart with crème fraîche and calvados sauce
- Chocolate Mousse** semi-sweet chocolate mousse on a dark chocolate sponge with fresh berries and berry coulis
- Citron Tart** lemon verbena baked custard in crisp pastry raspberries and raspberry coulis
- Fresh Seasonal Berries** mixed seasonal berries with crème fraîche (add 3.95)

Pour la Table (Optional side dishes) \$8.50 each

Mushrooms Bordelaise **Bis Mac and Cheese** **Pommes Frites**

Pricing

The price for a 3 course meal is listed next to each entrée. The price includes one appetizer, entrée and dessert per person. For menus with multiple entrée selections the price per person is determined by the higher entrée price. Coffee service is included with the menu.

Menu Options

For groups up to 30, the menu features a choice of one appetizer, two entrees and one dessert.
For groups above 30, the menu features one appetizer, one entrée and one dessert for your guests or the host can provide exact quantity from two entrée selections 48 hour prior to the event.
Vegetarian, food allergies and dietary restrictions are certainly accommodated.
A chef's selection of passed hors d'oeuvre is available for \$12.50 per person to be served before diner.

A fifty-dollar service charge will be applied if guarantee is below 20 guests.
Guarantees must be provided by 5 P.M. three business days prior to the event.
All prices are subject to 10% D.C. sales tax and a 20% gratuity (subject to sales tax).
Prices are subject to change without notice.