

LUXE BISTRO

GROUP DINNER MENU #2

\$70 pp plus taxes and gratuities

Soup du Jour

Chef's daily creation

or

Organic Greens

or

Caesar Salad

APPETIZER

Salmon Tarter

Cucumber/pine nuts/ truffle oil/ lemon/ chili aioli

or

Beef Carpaccio

Rosemary aioli/ fresh horseradish/ crispy shallots/ quail egg/ arugula

MAIN

Grilled Salmon

Citrus mustard glaze / red onion crème fraiche / fingerling potatoes / vegetables

or

Grilled Half Chicken

fingerling potatoes, seasonal vegetables, squash puree and hazelnuts

Steak Frites 10oz New York strip / smoked shallot butter / Luxe frites / chive aioli

or

Vegetarian Strozzapreti Roasted mushrooms / tomatoes / green beans / mascarpone / Grana Padano / garlic olive oil

DESSERT

Vanilla Bean Crème Brûlée

Port cranberry compote

or

Chocolate Terrine

Layered espresso cream and hazelnut brittle

Coffee or tea