

French Themed MENU | PLATED

Minimum of 10 persons, based on two hours of service. Offered between the hours of 4:00 pm to 9:00 pm.
Applicable for select Bells & Whistles events.

INCLUDES:

Signature Cocktail - Brandy Truffle
Premium Bar

APPETIZER:

Please select ONE from the following options for the group

Pan-seared Jumbo Sea Scallops

Braised leek ragoût, roasted apple purée, truffle essence

Salade Niçoise

Organic mixed greens, pink seared yellowfin tuna, marinated potatoes, haricôts verts, cherry tomatoes, egg, anchovy, Kalamata olives, lemon dressing

Salade Maison

Mixed baby greens, ripe tomatoes, beets, artichokes, goat cheese croutons, candied pecans, herb vinaigrette 🌿

Soupe à l'Oignon

French onion soup, caramelized onions, rich beef broth, melted Gruyère toast

ENTRÉE:

Please select from the following options for the group

Roasted Herb Rubbed Rack of Lamb

Potatoes dauphinoise, three bean ragoût, sautéed vegetables, grilled tomato, Cabernet reduction

Filet de Sole Meunière

Pan-seared sole filet, market vegetables, parsley potatoes, lemon beurre blanc, fried caper sauce

DESSERT:

Apple Tart

Caramelized apple, crème pâtissier, Calvados cream, honeyed nuts
Freshly brewed Blue Mountain coffee, decaffeinated coffee, selection of teas

SET-UP FEE: US \$14.00 PER PERSON

All rates are in US dollars and are subject to change. Please be advised that the Chef may make suitable substitutions to the above menus. All food and beverage taxes and gratuities are included in prices indicated. Set-up fee applies to group bookings of 5 rooms or more booked with Unique Travel Corp. Group Department under Group Code or Group Contract. All menu selections need to be made in advance at a minimum of 60 days prior to arrival.