

# ARTISANAL

FROMAGERIE BISTRO WINE BAR

## Lunch Event Packages 3 Courses...\$38 PP

### Hors D'Oeuvres

(Select three for your guests to choose from)

#### ORGANIC MESCLUN

*Red Wine Vinaigrette*

#### SALADE FRISÉE

*Blue Cheese, Bacon Lardons & Poached Egg*

#### BEET SALAD

*Endive, Walnuts & Goat Cheese*

#### CARPACCIO OF YELLOWFIN TUNA

*Shaved Fennel & Ratatouille Vinaigrette*

#### SOUPE DU JOUR

#### GNOCCHI PARISIENNE

*Pork Belly & Root Vegetables*

#### ORGANIC HOUSEMADE MOZZARELLA

*Tapenade, Caponata & Bagna Cauda*

#### MUSSELS PROVENÇAL

*Garlic & Parsley*

### Plats Principaux

(Select three for your guests to choose from)

#### WILD MUSHROOM RISOTTO

*Roasted Butternut Squash & Truffle Butter*

#### 18-MONTH COMTÉ RESERVE

*White Truffle Honey*

#### GRILLED CHICKEN PAILLARD

*Pommes Purée & Sweet Garlic Jus*

#### FISH & FRITES

*Coleslaw & Classic Tartar Sauce*

#### SAUTÉED SKATE WING

*Blood Orange Grenobloise & Cauliflower*

#### TUNA NIÇOISE

*Haricots Verts, Fingerling Potatoes & Basil Aioli*

### Desserts

(Select three for your guests to choose from)

#### APPLE TARTE TATIN

*Cheddar Cheese Crust & Crème Fraîche*

#### ARTISANAL CHEESECAKE

*Pecan Praline & Caramel Sauce*

#### HOUSEMADE ICE CREAMS & SORBETS

#### PROFITEROLES "SUNDAE"

*Vanilla Ice Cream, Candied Almonds,  
Chocolate Sauce & Crème Chantilly*

#### WARM CHOCOLATE TART

*Salted Caramel Ice Cream*

#### CHEESE PLATE

*A Selection of Three  
( 5 Suppl. )*

Chef Brennan would be happy to create a custom menu for your event