

PARTY MENUS







2h30min

STANDARD PRE-FIXE | 95 /pers



Welcome Drink

1 Glass of Sparkling Blanc de Blanc or Brut Rosé

Appetizers (Family Style)

-    **OEUF MIMOSA** | Deviled eggs, arugula vinaigrette, Espelette pepper
-  **TARTARE DE SAUMON** | Hand cut Atlantic salmon tartare*, avocado, lemon, fresh herbs
-   **SALADE MIXTE** | Salad mix, roasted tomatoes, spring vegetables, balsamic vinaigrette

Mains (Plated)

-  **SALADE DE CHÈVRE AU MIEL** | Frisée salad, mesclun, goat cheese, figs, roasted almonds, honey vinaigrette
- POULET AUX CHAMPIGNONS** | Roasted farm chicken breast, mushrooms, home made purée
-  **MOULES DU PRINCE EDOUARD** | PEI mussels, home made French fries, mayonnaise
- MINO BURGER** | 6 oz grass-fed beef, bun, lettuce, tomatoes, peppercorn mayonnaise, home made French fries

Desserts (Family Style)

-  **MOUSSE AU CHOCOLAT**
-  **CRÈME BRULÉE A LA VANILLE**

Beverages





Unlimited Wine (Red or White or Rosé) & Beer (Menabrea Blonde & Ambrata)

PREMIUM PRE-FIXE | 125 /pers





Welcome Drink

1 Glass of Sparkling Blanc de Blanc or Brut Rosé

Appetizers (Family Style)

-  **CREVETTES À L'AÏOLI** | Grilled shrimps, aioli sauce, mixed salad
-   **BURRATA DES POUILLES** | Traditional burrata, pear, roasted pine nuts, cherry glaze
-  **TERRINE DE FOIE GRAS** | Hudson Valley foie gras* terrine, pear & apple marmalade
- ESCARGOTS GRATINÉS** | 8 snails, parsley & garlic butter, sundried tomatoes, breadcrumbs

Mains (Plated)

-  **GNOCCHI AUX TRUFFES** | Home-made gnocchi pasta, truffle sauce, arugula, parmesan
- STEAK AU POIVRE** | Hanger steak 8oz, French fries, salad, peppercorn sauce
-  **PAVÉ DE SAUMON** | Grilled salmon, baby potatoes, butternut cream
-   **COQUILLES ST JACQUES** | Wild scallops, truffle purée, rosemary, red wine reduction
- MAGRET DE CANARD A L'ORANGE** | Duck breast, orange and wine glaze, parsnip purée

Desserts (Family Style)

-  **PROFITEROLES, SAUCE CHOCOLAT**
-  **TARTE TATIN GLACE VANILLE**

Beverages

Unlimited Wine (Red or White or Rosé) & Beer (Menabrea Blonde & Ambrata)

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



Dairy Free



Vegetarian



Contains Nuts



Gluten Free