

LA NOUVELLE MAISON

EIFFEL MENU

(Available from a minimum of 15 guests to a maximum of 50
\$150 Per Guest Plus 20% Gratuity Plus Sales Taxes)

HORS D'ŒUVRES

ESCARGOT A LA BOURGUIGNONNE-Wild Burgundy Escargots

COQUILLES SAINT JACQUES- Seared U/6 Sea Scallops, Fennel Pollen

SOUPE A L'OIGNON GRATINEE-French Onion Soup

SALMON FUME' MAISON-House Cured & Smoked Organic Loch Duart Salmon

SALADE DE CESAR-Modern Caesar Salad

LES ENTRÉES

POISSON DE VIVANEAU-Fresh Local Yellow Tail Snapper Meunière

“STEAK FRITES”-Grilled Prime Aged 12oz NY Strip & French Fries

FETTUCCINE A' LA “FLAMBÉ HOMARD”-Maine Lobster Medallions Tomato, Cognac, Cream

BLANC DE POULET A LA FRANCAISE- “Joice Farms” All Natural Chicken Breast Beurre Blanc

LES DESSERTS

CHOCOLATE HAZELNUT DACQUOISE

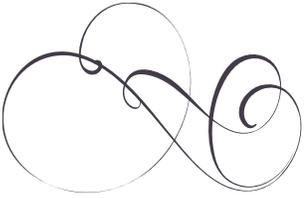
Malted Milk, Chocolate Mousse, Dulce de Leche Crunch Streusel, Nougatine Praline Ice Cream

PROFITEROLES - DEUX GLACÉ

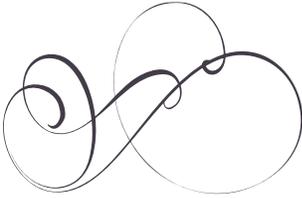
Duo of French Cream Puffs served with Vanilla Bean, Pistachio Ice Cream, Valrhona Chocolate Sauce

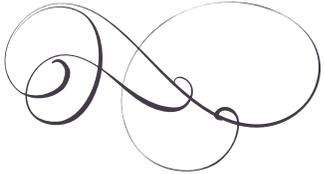
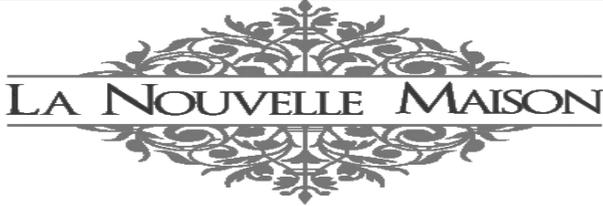
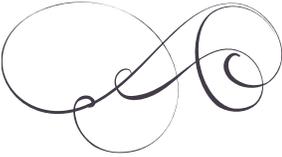
TARTE AUX POMMES

Warm Flakey Golden Delicious Apple Tart, Toasted Cinnamon Ice Cream



AMERICAN FRENCH PRESSED COFFEE, DECAF,
HOT HERBAL TEA





LA NOUVELLE MAISON

TRIOMPE MENU

(Available from a minimum of 15 guests to a maximum of 50
\$150 Per Guest Plus 20% Gratuity Plus Sales Taxes)

HORS D'ŒUVRES

ESCARGOTS A LA BOURGUIGNONNE-Wild Burgundy Escargots

COQUILLES SAINT JACQUES- Seared U/6 Sea Scallops, Fennel Pollen

TARTARE DE FILET OF BOEUF NAPOLEON-Steak Tartare w/American Caviar

SALMON FUMÉ MAISON-House Cured & Smoked Organic Loch Duart Salmon

BISQUE DE LANGOUSTINE-Langoustine Bisque

LES SALADES

FLORIDA SALADE-Organic Bibb Lettuce, Ruby Red Grapefruit, Florida Orange, Avocado

SALADE DE CESAR-Modern Caesar Salad

LES ENTRÉES

SOLE MEUNIÈRE-Fresh Holland Dover Sole Meunière, Lemon Caper Sauce

CANARD ROTI A L'ORANGE-"Jurgielewitz Farm" Duckling-Orange Sauce

"STEAK FRITES"-Grilled Prime Aged 12oz NY Strip & French Fries

FETTUCCINE A' LA "FLAMBÉ HOMARD"-Maine Lobster Medallions Tomato, Cognac, Cream

BLANC DE POULET A' LA FRANCAISE-"Joice Farms" All-Natural Chicken Breast Beurre Blanc

LES DESSERTS

ASSIETTE DE DESSERT-Assortment of Desserts

AMERICAN FRENCH PRESSED COFFEE,

DECAF, HOT HERBAL TEA

