

# French

## Hors d'Oeuvres

### **Buckwheat Blinis**

gravlox-style salmon tartar, dill oil

### **Parmesan Tuiles**

heirloom tomato, chive, crème fraiche

### **Bruschetta**

white bean, prosciutto, red onion, capers

## Salads

### **Asparagus Salad**

shaved green asparagus, aged gouda, hazelnut, arugula

### **Lentil Salad**

lentilles du puy, smoked sausage, carrot, scallion, toasted walnut

## Main

### **Lamb Chop Framboise**

raspberry demi-glace

### **Duck Confit**

peppercorn sauce

### **Chicken Dijon**

mushroom, dijon-crème

### **Filet Mignon**

bordelaise sauce

## Sides

Haricot vert with Mushroom, Tarragon Crème

Potato Gratin, Gruyere, Garlic, Thyme, Clove

Parsnip Remoulade, White Wine, Crème, Capers

## Desserts

Chocolate Ganache Cake with Raspberry Sauce, Assorted Fruit Tarts with Chantilly Crème

Choose any items above and email [craig@bravoevents-online.com](mailto:craig@bravoevents-online.com) or call Craig @ 562-305-3797 for pricing, please include number of guests.