

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 or call Craig @ 562-305-3797 for pricing, please include number of guests.