



CASABLANCA NIGHT

**FEATURING GUEST CHEF ALAIN MATRAT
(FORMERLY OF LES FOLIES)**

CHAMPAGNE & PASSED HORS D'OEUVRES

FIRST COURSE

**RED BEETS TARTAR WITH ORANGE & ARUGULA, SHALLOT DRESSING &
GOAT CHEESE QUENELLE**

SECOND COURSE

**SEARED BRANZINO FILET OVER LEEKS FONDUE WITH CITRUS GINGER
SAUCE**

MAIN COURSE

**ROASTED BEEF FILET SLICED W/ GREEN PEPPERCORN SAUCE, GRATIN
POTATOES & SNOW PEAS**

DESSERT TABLE

ASSORTED MINI FRENCH PASTRIES, CAKES & MACARONS & COFFEE/TEA

ALSO AVAILABLE FOR PURCHASE:

***FRENCH CHAMPAGNE, SPECIALTY DRINK, WHITE & RED WINES, BEER &
LIQUEURS, SPECIALTY COFFEES & ESPRESSO***