

ST TROPEZ

A Partager | Pick 4

Boulettes Provençales

Beef meatballs, ratatouille, tomato sauce, parmesan

Feuilleté aux Champignons

Mix mushrooms cream puff pastry

Burrata, Betterave rotie | Add \$ 5 per Person

Traditional burrata, roasted beet, pears, almonds

Hummus de Betterave

Beet hummus, goat cheese, mint, grilled flatbread

Olives Mixtes

Mix of marinated olives

Crevettes à l'Aïoli

Grilled shrimp, Provence herbs, sun-dried tomatoes, tarragon aioli

Escargots de Bourgogne

6 snails, garlic and parsley butter, croutons

Assiette de Foie Gras | Add \$ 8 per Person

Hudson Valley foie gras terrine, fig chutney

Salades

Salade de Betterave

Beetsalad, pears, arugula, cranberries, vinaigrette

Salade Kale

Organic kale, Granny Smith apple, aged cheddar, roasted almonds, garlic vinaigrette



Plats | Pick 4

Daube Provençale

Braised Black Angus beef stew in a red wine sauce, black olives

Poulet au Jus

Roasted chicken breast, greens, potato mash, Porto juice

Truffle Mac N Cheese

Elbow pasta, old English cheddar, truffle oil, arugula

Risotto aux Champignons

Arborio rice risotto, button mushrooms, parmesan

Moules Marinières

PEI mussels, cream, chives, shallots, white wine, baby potatoes

Filet de St Pierre Grillé | Add \$ 5 per Person

Grilled sea bass, parsnip purée, tomato coulis

Coquilles Saint-Jacques | Add \$ 8 per Person

Wild scallops, mashed sweet potatoes, virgin sauce

Formules 2.5 hours

\$95 / pers – Unlimited Food as per your selection and unlimited Wine & Beer

\$115 / pers – Unlimited Food as per your selection and unlimited Sparkling Wine

\$150 / pers – Unlimited Food as per your selection and Full Open Bar

Party Menu

Fromage & Charcuterie Pick 2 of each

Cheese Selection :

Comté (FR)

Camembert (FR)

Bleu D'Auvergne (FR)

St-Nectaire (FR)

Meat Selection :

Chorizo (SP)

Jambon Serrano (SP)

Saucisson Sec (FR)

Pâté de Campagne (FR)

Desserts | Included

Mousse au Chocolat

Rich classic dark chocolate mousse

Tarte Tatin

Caramelized apple pie

Crème Brûlée

Rich custard cream, caramelized sugar top



Vegetarian



Gluten Free



Contains Nuts

by Chef Gerald Barthélemy

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