



# L'Avue

\$100



## COLD APPETIZERS

**Fillet Mignon Mini Bites**  
*Balsamic Pearl Onions, Aioli, Piquillo Peppers  
& Chimichurri Sauce*

**Board Of Charcuterie San Danielle**  
*Prosciutto, Smoked Duck Breast, Bresaola &  
Chicken Pate*  
**Pickled Vegetables**

**Asian Chicken Salad**  
*Nappa Cabbage, Mesclun ,hazelnuts and  
Ginger Bell Pepper sauce*

**Tuna Salmon Crudo**  
*Micro Daikon, Lava Salt & Truffle Oil*

**Antipasto Toscana**  
*Mozzarella, Portobello, Artichokes  
& Sun Dried Tomato Tapenade*

**Frisée Salad**  
*Apple Smoked Pork Belly, Medley  
Tomatoes,Goat Cheese , Poached Egg*

**Roasted Beet Salad**  
*Roasted Beets, Asparagus,Porchini Mushrooms  
Micro Arugula, Beet Vinegrette ,GoatCheese ,Roasted Nuts*

**Salmon Crepes**  
*Cocktail Blintzes & Mascarpone Cheese*

## HOT APPETIZERS

**Pan Fried Potatoes With Mushrooms**  
*Oyster, Shitake & Cremini Mushrooms*

**Seared Foie Gras**  
*Apple Charlotte & Strawberry Relish*  
**Australian Lamb Loin**  
*Zucchini & Yogurt Cucumber Sauce*

## ENTREES

**Arctic Char**  
*Truffle Vinaigrette & Potato Pancake*  
**Jumbo Shrimps**  
*Polenta & Butter Garlic Sauce*  
**Black Angus Strip Loin Steak**  
*Roasted Petit Vegetables*

## DESSERTS

**French Petit Fours**  
**Seasonal Fruits**  
**Coffee & Tea**

**SUSHI PLATE OPTIONAL**

*18% Gratuity may be added to the party of 6 & more*