

H O T E L G I R A F F E

AT LAST

Inclusive Of Four Butler Passed Hors D'oeuvres, Three Course Plated Dinner, Toast, Coffee & Tea Service

Prelude

(Select One)

Warm Goat Cheese Salad

topped with warm goat cheese and kiwi dressing

Duck Confit Salad

Duck confit with frisee, lardons, brioche croutons
in a sherry vinaigrette

Wild Mushroom Ravioli

Homemade ravioli covered in a white truffle sauce
with shaved aged parmesan

Endive Salad with Toasted Walnuts and Gorgonzola Cheese
Accented with Fresh Bosch Pear

Caesar Salad with and Tuscan Croutons
Topped with Parmesan Curls

Gazpacho Chilled Soup served in a Red Wine Glass

H O T E L G I R A F F E

Main Course

(Select Two)

Free Range Roasted Chicken Stuffed Wild Mushroom
in a White Burgundy Sauce

Short Ribs of Beef Marinated in a Port Wine Demi Glace & Grilled on the BBQ and lacquered with marinate
Garnished with Frizzled Onions

Roasted Wild Striped Sea Bass,
Provencal Vegetable Gratin With Fresh Basil Pesto Sauce

Filet of Beef
with Potatoes Gratin & Sauce Bordelaise Accented with Seasonal Vegetables

Crispy Duck
Oven browned juicy breast of duck in a Port wine sauce
over a hash of fresh corn, spinach, and caramelized potatoes

Rack of Lamb
Grilled rack of lamb au jus with rosemary
over Provencal vegetables

Grilled Red Snapper
Over Soft Leaks with a Saffron Sauce

H O T E L G I R A F F E

Champagne Toast

French Sparking Wine will be served to all guests for the toast

Dessert

(Select One)

Molten Chocolate Cake

Warm Chocolate Tart With Nuts Served With Pistachio Ice Cream

Crème Brulee Tart

Classic Crème Brulee W/ Fresh Vanilla Bean Topped With Caramelized Sugar

Apple Tart

Warm Apple Tart On Puff Pastry With Vanilla Ice Cream

Chocolate Mousse

Chocolate Mousse With Toasted Almonds And Fresh Berries

Vanilla Bread Pudding

Warm Vanilla Bread Pudding

Subject to 20% service charge and Applicable sales tax.