

# KARVÉR BRASSERIE SPECIAL EVENTS MENU

\$55/pp

## First Course (For the Table)

### **Spreads & Grilled Breads**

Chopped Chicken Liver Mousse | KarVér Fromage Fort | Artichoke Brandade

### **Crottin Rôti**

Almonds | Shallot Honey | Toast |  
*Baked Triple Crème Cheese*

## Second Course (For the Table)

### **Truffled Cauliflower Cassoulet**

Shiitake | White Beans | Walnuts & Pine Nut Parmigiano Crust

### **Slow Roasted Beets**

Whipped Goat Ricotta | Pistachios | EVOO Drizzle

## Third Course (Choice of)

### **Pan-Roasted Mussels | Frites**

Tomato | Shallots | Bacon  
or

### **Classic Tuna Niçoise**

Green Beans | Potatoes | Olives | Tomato | Boiled Egg | Field Greens |  
White Wine Vinaigrette

## Fourth Course (Choice of)

### **Hanger Steak Frites**

Béarnaise Butter  
or

### **Chicken Milanese**

Lemon Caper Sauce | Frites  
or

### **Grilled Salmon Paillard Salad**

Mushrooms | White Beans | Olives | Artichoke | Roasted Peppers | Field Greens |  
White Wine Vinaigrette

**Dessert (For the Table):** Sampling of KarVér desserts + Alberto Gelato and Homemade Cookies

*Wine, liquor, beverage, tax and 20% gratuity not included.*