

KARVÉR BRASSERIE SPECIAL EVENTS MENU

\$75/ pp

First Course (For the Table)

Spreads & Grilled Breads

Chopped Chicken Liver Mousse | KarVér Fromage Fort | Artichoke Brandade

Charcuterie Sampling

Pâté de Campagne | Bresaola | Saucisson Sec | Coppa | Sopressata | Pickles | Tin Mustard |
Toast

Second Course (For the Table)

Slow Roasted Beets

Whipped Goat Ricotta | Pistachios | EVOO Drizzle

Grilled Shrimp

Bacon | Boiled Egg | Radishes | Avocado | Tomato | Grilled Romaine | Parmigiano Dressing

Third Course (For the Table)

Broiled Escargots

Garlic | Parsley | White Wine | Grilled Bread

Savory Tarte Tatin

Baked Pastry | Seasonal Fruit | Cheese

Fourth Course (Choice of)

New York Strip + Frites

Béarnaise Butter

or

Salmon Choucroute

Salmon Fillet | Asparagus | Heirloom Carrots | Bacon | Sweet & Sour Cabbage

or

Chicken Crapaudine

Split Rotisserie Chicken | Gratin Dauphinois | Mushrooms | Sautéed Greens

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

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