

KARVÉR BRASSERIE SPECIAL EVENTS MENU

\$95/pp

First Course (For the Table)

Spreads & Grilled Breads

Chopped Chicken Liver Mousse | KarVér Fromage Fort | Artichoke Brandade

Seafood Sampling

Sliced Smoked Salmon | Shrimp Maison | Avocado Crab Parfait | Roe | Caper Cream Cheese | Toast

Second Course (For the Table)

Broiled Escargots

Garlic | Parsley | White Wine | Grilled Bread

Tartine Du Jour

Third Course (For the Table)

Grilled Salmon Paillard Salad

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

Slow Roasted Beets

Whipped Goat Ricotta | Pistachios | EVOO Drizzle

Fourth Course (Choice of)

New York Strip + Frites

Béarnaise Butter

or

Bouillabaisse

Lobster | | Mussels | Shrimp | Cod | Fennel | Saffron Tomato Broth | Rouille Toast

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.