

# KARVÉR BRASSERIE SPECIAL EVENTS MENU

\$55/pp (SERVED FAMILY STYLE)

## 1ST COURSE

### Spreads & Grilled Breads

*Chicken Liver Mousse / KarVér Fromage Fort / Artichoke Brandade*

### Crottin Rôti

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

## 2ND COURSE

### Truffled Cauliflower Cassoulet

*Shiitake / White Beans / Walnuts & Pine Nut Parmigiano Crust*

### Slow Roasted Beets

*Whipped Goat Ricotta / Pistachios / EVOO Drizzle*

## 3RD COURSE

### Pan-Roasted Mussels

*Frites / Tomato / Shallots / Bacon*

### Classic Tuna Niçoise

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

## 4TH COURSE

### New York Strip + Frites

*Béarnaise Butter*

### Chicken Milanese

*Lemon Caper Sauce / Frites*

### Grilled Salmon Paillard Salad

*Mushrooms / White Beans / Olives / Artichoke / Roasted Peppers / Field Greens /  
White Wine Vinaigrette*

## DESSERT

Sampling of KarVér desserts + Alberto Gelato and Homemade Cookies

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

**KARVÉR**<sup>TM</sup>  
BRASSERIE