

KARVÉR BRASSERIE SPECIAL EVENTS MENU

\$95/pp (SERVED FAMILY STYLE)

1ST COURSE

Spreads & Grilled Breads

Chicken Liver Mousse / KarVér Fromage Fort / Artichoke Brandade

Seafood Sampling

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

2ND COURSE

Broiled Escargots

Garlic / Parsley / White Wine / Grilled Bread

Tartine Du Jour

3RD COURSE

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

4TH COURSE

New York Strip + Frites

Béarnaise Butter

Bouillabaisse

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

Chicken Crapaudine

Split Rotisserie Chicken / Gratin Dauphinois / Mushrooms / Sautéed Greens

DESSERT

Sampling of KarVér Desserts + Alberto Gelato and Homemade Cookies

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

KARVÉR[™]
BRASSERIE