

GRAND CRU

wine bar

TASTING PLATE DINNER BASED ON A THREE HOUR EVENT

STATIONARY TABLE
FRESH VEGETABLE CRUDITÉS WITH SPINACH DIP
BOWLS OF OLIVES AND MIXED NUTS



CHEESE DISPLAY— CHEF'S SELECTION
WATER CRACKERS AND FRENCH BAGUETTES

FIRE GRILLED PIZZAS
WILD MUSHROOM WITH FRESH MOZZARELLA, ITALIAN FONTINA AND TRUFFLE OIL
HEIRLOOM TOMATOES, FRESH MOZZARELLA, GRAND CRU MARINARA & BASIL
CHIFFONADE

GRILLED KOBE BEEF SLIDERS
FINISHED WITH PICKLE CHIP ON A SOFT POTATO ROLL
SERVED WITH CRISPY FRIES AND TOMATO KETCHUP



ENTREES
GRASS-FED FILET MIGNON ON GRILLED FRENCH BAGUETTE
WITH MICRO GREENS, GRILLED ONION AND PLUM TOMATO
ACCOMPANIED WITH HORSERADISH AIOLI

SEARED BLACK AND WHITE SESAME CRUSTED AHI-TUNA
SERVED OVER ORGANIC BABY ARUGULA AND FARM FRESH ONION SPROUTS
WITH ORANGE MISO DRIZZLE

DESSERT
WARM CHOCOLATE CHIP COOKIES WITH FRESH WHIPPED CREAM
SEASONAL MIX OF BERRIES W/ FRESH WHIPPED CREAM