

## Canapés

Minimum Order of Twenty of Each Selected Item, Priced Per Piece

### Vegetable

- Mushroom Cigarettes \$4
- Roasted Acorn Squash Bisque, Pumpkin Essence \$4
- Marinated Tomato and Basil on Crostini with Parmesan \$4
- Mushroom Duxelles in Mini Vol au Vent \$4
- Goat Cheese Croquettes with Sweet Tomato Chutney \$4
- Roasted Beets, Herbed Pesto, Feta Cheese \$4

### Ocean

- Sautéed Gulf Shrimp in Garlic & Thyme \$5
- House Cured Salmon Brochettes, Sesame, Wasabi \$4
- Mini Crab Cakes with Smoked Paprika Aioli \$5
- Shrimp Tempura with Citrus Sauce \$5
- Spicy Tuna Tartare Cone, Avocado Mousse \$5
- Scallop Crudo, Apple and Chili, Yuzu Emulsion \$5
- Salmon Croquettes, Dill, Crème Fraîche \$4
- Cold Maine Lobster with Red Onion & Chive on Brioche \$6
- Rappahannock Oysters, Avocado Mousse, Ossetra Caviar \$7
- Potato Blini Napoleon with Smoked Salmon \$5 (add Ossetra Caviar \$10)

### Land

- Lamb Croquettes with Rémooulade Sauce \$4
- Duck Confit on Brioche toast with Blackberry \$4
- Tartar of Filet Mignon on Toasted Brioche \$5
- Boudin Blanc with Caramelized Onions \$5
- Pistachio Crusted Foie Gras Pate, Toasted Baguette \$5
- Foie Gras on Toasted Brioche with Pear Compote \$6

2019 – subject to change based on availability

**Platters & additions**

**Cheese Board**

Variety of French and Domestic Cheeses  
Marcona Almonds, California Raisins on the Vine  
Sliced Apple, Toasted Baguette \$150 serves 10-12

**Charcuterie Platter**

Duck and Foie Gras Pate, Prosciutto de Parma , Soppressotta  
Rosetti de Lyon with Quail Eggs and Cornichons \$165 serves 10-12

**Marcel's Smoked Salmon Platter**

Scottish Smoked Salmon, Chives, Red Onion, Crème Fraîche  
Diced Eggs, Toast Points, and Potato Blinis \$165 serves 10-12

**Marcel's Caviar Service – priced per ounce**

**Petrossian Washington State Organic White Sturgeon Caviar \$140**

**Petrossian Royal Shassetra Caviar \$150**

**Royal Siberian Ossetra, Russia \$ 170**

**Caviar Served With Red Onion, Chive,  
Chopped Egg, Capers, Blinis and Toast Points**

**Petit Fours**

Minimum Order of Twenty of Each Selected Item

\$5 per piece

Espresso Latte Macaron

Grand Marnier Truffle

Lemon Tart

Passion Meringue Tart, Passion Curd, Toasted Meringue, Sable Breton

Pecan Squares with Bourbon Chantilly

Mini Fruit Tarts-Seasonal Fruit

Gateau of Chocolate with Vanilla Bean Chantilly

Mini Cheesecake, Red Fruit Coulis

2019 – subject to change based on availability

**\$90 per person**

Pricing Exclusive of Tax & Gratuity & Beverage

*Preselect two appetizers, two entrées and two desserts  
for guests to select from upon arrival*

First Course

Seared Scallops, Potato Hash, Mangalitsa Pork, Dijon

Or

Baby Arugula Salad

Balsamic Shallots, Rocca Cheese and Aged Sherry Vinaigrette

Or

Squash Agnolotti

Wild Mushrooms, Fennel Puree, Confit Fingerling Potatoes

Main Course

Pan Roasted Black Bass

Mushroom Gâteau, Fava Beans Charred Onion Beurre Blanc

Or

Martin's Angus Braised Short Rib, Garlic Potato Purée, Julienne Daikon Radish  
Spring Onion, Cilantro, Cabernet Reduction

Or

Roasted Chicken

Gruyère Cheese Potato Cake, Mélange of Vegetables, Lemon Butter

Dessert

Raspberry Mousse Chambord Sponge

White Chocolate Crèmeux, Honey Tuile, Raspberry Preserve

Or

Chocolate Bomb, Devil's Food Cake, White Coffee Anglaise

Pan Seared Foie Gras may be added as a course for \$25 per person

**+\$15 cheese course and petit fours**

Epoisses, Pear Compote, Wildflower Honey, Toasted Baguette

Saint Andre, Macerated Blueberries, Almond

Pipe Dreams Goat Cheese, Figs & Pistachio Oil, Brioche

2019 – subject to change based on availability

**\$100 per person**

Pricing Exclusive of Tax & Gratuity & Beverage

*Preselect two appetizers, two entrées and two desserts  
for guests to select from upon arrival*

**First Course**

Butter Poached Lobster, Fennel Purée, Lobster Cognac Sauce

Or

Mixed Green Salad

Shaved Cucumber, Carrot, Beet, Aged Sherry Vinaigrette

Or

Sesame Seed Encrusted Tataki Tuna

Marinated Shiitake Mushrooms, Red and Yellow Pepper Coulis

**Main Course**

Pan Seared Halibut

Julienned Red & Yellow Peppers, Pistou, Sweet Pea Puree, Saffron Oil

Or

Martins NY Strip, Wild Ramps, Morels, Confit Fingerlings, Cabernet Reduction

Or

Grilled Squab Paillard, Artichokes, Squab Reduction

**Dessert**

Vanilla Bean Cheesecake

Roasted Pineapple, Almond Spice Crumble, Rum Flavored Chocolate Crèmeux

Or

Marjolaine of Hazelnut Dacquoise, Praline Cream, Candied Hazelnuts & Mango

Pan Seared Foie Gras may be added as a course for \$25 per person

**+\$15 cheese course and petit fours**

Epoisses, Pear Compote, Wildflower Honey, Toasted Baguette

Saint Andre, Macerated Blueberries, Almond

Pipe Dreams Goat Cheese, Figs & Pistachio Oil, Brioche

2019 – subject to change based on availability

**\$115 per person**

Pricing Exclusive of Tax & Gratuity & Beverage

*Preselect two appetizers, two entrées and two desserts  
for guests to select from upon arrival*

**First Course**

Butter Poached Maine Lobster

Lobster Pappardelle, Seasonal Vegetables, Lobster Cognac Essence

Or

Baby Arugula Salad with Caramelized Shallots

Rocca Cheese, Aged Sherry Vinaigrette

Or

Duck Confit Purses, Fennel Purée, Citrus Emulsion

**Main Course**

Danish Dover Sole

Crispy Potato, Black Truffles, Chive Beurre Blanc

Or

Martin's Angus Filet Mignon

Potato Gratin, Asparagus, Wild Forest Mushrooms, Cabernet Shallot Jus

Or

Lamb Pyramides

Eggplant Purées, Spinach, Cumin Madeira Sauce

**Dessert**

Yogurt Mousse, Blueberry Curd, Almond Chocolate Shortbread, Lime Jell

Or

Caramel Apple Tart Tatin

Sable Breton, Caramelized Feuilletine, Ginger Chantilly Cream

Pan Seared Foie Gras may be added as a course for \$25 per person

**+\$15 cheese course and petit fours**

Epoisses, Pear Compote, Wildflower Honey, Toasted Baguette

Saint Andre, Macerated Blueberries, Almond

Pipe Dreams Goat Cheese, Figs & Pistachio Oil, Brioche

2019 – subject to change based on availability

**\$135 per person**

Pricing Exclusive of Tax & Gratuity & Beverage

*Preselect two appetizers, two entrées and two desserts  
for guests to select from upon arrival*

**First Course**

Scottish Smoked Salmon Carpaccio

Quail Egg, Capers Red Onion, Crème Fraîche

Or

Wild Mushroom Tortellini, Porcini Sauce, Salsify

**Second Course**

Marcel's Boudin Blanc, Trévisé,

Black Mushroom Purée, Applewood Smoked Bacon

Or

Pan Seared Hudson Valley Foie Gras

Macerated Blackberries, Tarragon Gel, Brioche

**Main Course**

North Sea Turbot Crimini Mushroom, Black Truffles, Soubise

Or

New Zealand Venison Chop, Baby Leeks, Maitakke Mushrooms

Parsnip Puree, Blackberry Venison Gastric

Or

Breast of Duck Magret, Rainbow Chard,

Charred Plum Purée, Duck Gastric

**Dessert**

Raspberry Pâte à Choux, Passion Fruit Mousse, Lime Cream, with Fresh Berries

Or

Carrot Cake, Caramel Bourbon Sauce, Cream Cheese Mousse, Candied Pecans

Pan Seared Foie Gras may be added as a course for \$25 per person

**+\$15 cheese course and petit fours**

Epoisses, Pear Compote, Wildflower Honey, Toasted Baguette

Saint Andre, Macerated Blueberries, Almond

Pipe Dreams Goat Cheese, Figs & Pistachio Oil, Brioche

2019 – subject to change based on availability

**\$170 per person- Chef's Tasting-Seven Course**  
Pricing Exclusive of Tax & Gratuity & Beverage

SAMPLE & SUBJECT TO CHANGE

Chef Wiedmaier to provide final menu 72 hours prior

Seven course dinner subject to seasonality and current availability  
Chef Wiedmaier will work with you to customized the menu and  
Sommelier, Moez Ben Achour, can assist in with pairing wines.

Amuse Bouche

Butter Poached Maine Lobster  
Cauliflower Mousse, Osetra Caviar

Seven Course Sample Tasting

Scallop Carpaccio, Blood Orange, Smoked Trout Roe, Citrus Emulsion

Butter Poached Lobster, Fennel Purée, Lobster Cognac Sauce

Artic Char, Garlic, Onions, Niçoise Olives, Extra Virgin Olive Oil

Foie Gras Terrine, Plum Marmelade, Port Gel

Grilled Squab Paillard, Artichokes, Squab Reduction

New Zealand Venison Chop, Baby Leeks, Maitakke Mushrooms

Parsnip Puree, Blackberry Venison Gastric

Mango & Champagne Gelee

Poached Summer Fruits, Lime Curd, Macaroon Shards