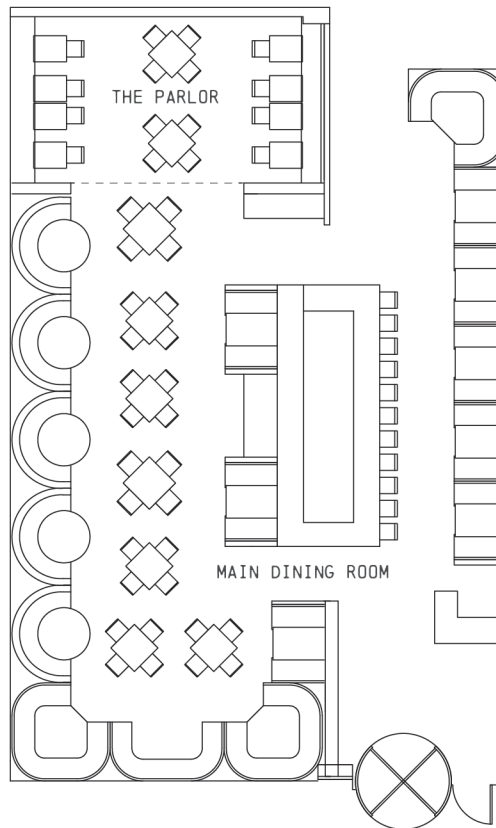
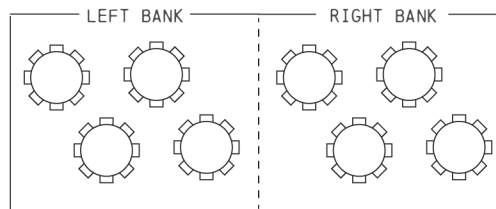


# PARIS CLUB

## BISTRO & BAR

### SALON PRIVE



### CAPACITIES

	SEATED	RECEPTION
MAIN DINING ROOM	125	175
THE PARLOR	30	-
LEFT BANK	36	40
RIGHT BANK	32	40
SALON PRIVE	72	100

# HORS D'OEUVRES

PRICED BY THE DOZEN

## CHILLED SEAFOOD STATION

(CHOOSE 3)  
21.00 PER PERSON

CHILLED OYSTERS

\*\*\*\*\*

SHRIMP COCKTAIL

\*\*\*\*\*

SMOKED SALMON TARTARE

\*\*\*\*\*

ALASKAN KING CRAB  
(ADD 12.00 PP)

\*\*\*\*\*

MAINE LOBSTER SALAD  
(ADD 8.00 PP)

## WARM

GOUGÈRE ..... 16.95  
SPINACH & GRUYÈRE

PARISIAN GNOCCHI ..... 17.95  
FROMAGE BLANC, PEA PURÉE

PORK BELLY BITES ..... 21.95

GRILLED OYSTERS WITH PERSILLADE .. 32.95

SHORT RIB RAVIOLI ..... 22.95  
RICOTTA, PARMESAN

BLACK PEPPER BEEF ..... 24.95  
RED WINE BÉARNAISE

SMOKED SALMON PROFITEROLE ... 24.95  
CRÈME FRAÏCHE

DUCK À L'ORANGE ..... 26.95  
5-SPICE ROASTED

LOBSTER SCRAMBLED EGGS ..... 38.95  
BLACK TRUFFLE, TOASTED BAGUETTE

## COLD

JAMBON DE MAISON ..... 13.95  
HOUSE-CURED BERKSHIRE HAM,  
ROQUEFORT BUTTER

SMOKED TROUT ..... 18.95  
HONEYED APRICOTS, MARCONA ALMONDS

FROMAGE DE BOURGOGNE ..... 16.95  
TRIPLE CREAM CHEESE, MUSHROOMS

TOMATO TARTARE ..... 16.95  
HORSERADISH, CRÈME FRAÏCHE, CELERY  
LEAF

HAND-CUT STEAK TARTARE ..... 25.95  
FILET MIGNON, QUAIL EGG, GARLIC  
AIOLI

COUNTRY PÂTÉ ..... 25.95  
PICKLED VEGTABLES, COUNTRY BREAD

## DESSERT

SALTED CARAMEL PROFITEROLES. 18.95  
WARM CHOCOLATE SAUCE

DARK CHOCOLATE MOUSSE ..... 18.95  
CHOCOLATE PEARLS, MERINGUES,  
CAMELIZED RICE

CHAMPAGNE & GRAPEFRUIT COUPE 18.95  
SORBET, MARMALADE

WARM RUM SPONGE CAKE ..... 18.95  
CITRUS CONFIT, LIGHTLY WHIPPED  
CREAM

PARIS CLUB ECLAIR ..... 18.95  
CHOCOLATE & HAZELNUTS

---

# PLATED DINNER

---

PLATED MENU AVAILABLE FOR GROUPS UP TO 36 GUESTS

## FRUITS DE MER

### PETIT PLATEAU

OYSTERS,  
SHRIMP COCKTAIL

42.95  
SERVES 2-3

\*  
\*  
\*  
\*  
\*  
\*  
\*  
\*

### GRAND PLATEAU

OYSTERS,  
SHRIMP COCKTAIL,  
MAINE LOBSTER

95.95  
SERVES 3-5

\*  
\*  
\*  
\*  
\*  
\*  
\*  
\*

### LE ROYALE

OYSTERS, MAINE LOBSTER,  
SHRIMP COCKTAIL,  
ALASKAN KING CRAB

125.95  
SERVES 5-8

## SOUPE ET SALADES

INDIVIDUALLY PLATED - CHOOSE ONE

SOUPE À L'OIGNON • GEM LETTUCE • BUTTER LETTUCE SALAD  
TROUT SALAD (ADD 4.95 PP)

## HORS D'OEUVRES

CHOOSE THREE FOR THE TABLE TO SHARE

JAMBON DE MAISON • BURGUNDY ESCARGOTS • HAND-CUT STEAK TARTARE  
FROMAGE DE BOURGOGNE • COUNTRY PÂTÉ • GRILLED OYSTERS (ADD 4.95 PP)  
LOBSTER SCRAMBLED EGGS (ADD 4.95 PP)

## PLATS PRINCIPAUX

CHOOSE THREE FOR YOUR GUEST TO SELECT FROM

SALMON AU POIVRE • PARISIAN GNOCCHI  
SMOKED BERKSHIRE PORK CHOP • ROASTED CHICKEN  
GRILLED TROUT • MOULES (ADD 5.95 PP)

## STEAK FRITES

PRIME STEAK (ADD 7.95 PP)  
CHATEAUBRIAND (ADD 12.95 PP)

## SIDES

CHOOSE TWO FOR THE TABLE TO SHARE

HAND-CUT FRITES • POMMES PURÉE  
GARLIC MUSHROOMS • SWISS CHARD

## DESSERTS

CHOOSE TWO FOR YOUR GUESTS TO SELECT FROM (ADD 6.95 PP)

DARK CHOCOLATE MOUSSE • GATEAU BASQUE  
SALTED CARAMEL PROFITEROLES  
CHAMPAGNE & GRAPEFRUIT COUPE

## \$55 PER PERSON

PRICES DO NOT INCLUDE SALES TAX OR GRATUITY.

---

# SHARING MENU

---

## FRUITS DE MER

**PETIT  
PLATEAU**  
OYSTERS,  
SHRIMP COCKTAIL  
42.95  
SERVES 2-3

\*  
\*  
\*  
\*  
\*  
\*  
\*  
\*  
\*

**GRAND PLATEAU**  
OYSTERS,  
SHRIMP COCKTAIL,  
MAINE LOBSTER  
95.95  
SERVES 3-5

\*  
\*  
\*  
\*  
\*  
\*  
\*  
\*  
\*

**LE ROYALE**  
OYSTERS, MAINE LOBSTER,  
SHRIMP COCKTAIL,  
ALASKAN KING CRAB  
125.95  
SERVES 5-8

## HORS D'OEUVRES

CHOOSE THREE FOR THE TABLE TO SHARE

JAMBON DE MAISON • GEM LETTUCE • BUTTER LETTUCE SALAD  
BURGUNDY ESCARGOTS • HAND-CUT STEAK TARTARE  
FROMAGE DE BOURGOGNE • COUNTRY PÂTÉ • GRILLED OYSTERS (ADD 4.95 PP)  
LOBSTER SCRAMBLED EGGS (ADD 4.95 PP)

## PLATS PRINCIPAUX

CHOOSE THREE FOR THE TABLE TO SHARE

ROASTED CHICKEN • SMOKED BERKSHIRE PORK CHOP  
PARISIAN GNOCCHI • SALMON AU POIVRE • MOULES (ADD 5.95 PP)  
GRILLED TROUT • CRISPY DUCKLING (ADD 14.95 PP)

## STEAK FRITES

PRIME STEAK (ADD 7.95 PP)  
CHATEAUBRIAND (ADD 12.95 PP)

## SIDES

CHOOSE TWO FOR THE TABLE TO SHARE

HAND-CUT FRITES • POMMES PURÉE  
GARLIC MUSHROOMS • SWISS CHARD

## DESSERTS

CHOOSE TWO FOR THE TABLE TO SHARE (ADD 6.95 PP)

PARIS CLUB ECLAIR • DARK CHOCOLATE MOUSSE • GATEAU BASQUE  
SALTED CARAMEL PROFITEROLES • WARM RUM SPONGE CAKE  
CHAMPAGNE & GRAPEFRUIT COUPE

## \$40 PER PERSON

PRICES DO NOT INCLUDE SALES TAX OR GRATUITY.

# DRINK PACKAGES

(AVAILABLE IN PRIVATE SPACES ONLY)

## COCKTAILS

SAZERAC  
RYE WHISKEY, DEMERARA,  
PEYCHAUD'S BITTERS,  
ABSINTHE

---

FRENCH 75  
GIN, LEMON JUICE,  
CHAMPAGNE

---

HOOPLA  
COGNAC, CURACAO,  
LILLET, LEMON

---

PIMM'S CUP  
PIMM'S #1, LEMON, GINGER,  
CUCUMBER, MINT

---

JALISCO SMASH  
TEQUILA, CASSIS,  
MINT, LIME

---

SLOE GIN FIZZ  
GIN, SLOE GIN, LEMON,  
EGG WHITE

## BAR PACKAGES

PRICED PER PERSON,  
PRICES DO NOT INCLUDE SALES TAX OR  
GRATUITY

### BEER & WINE

INCLUDES SELECT IMPORTED AND  
DOMESTIC BEERS, SELECTED WINES,  
SOFT DRINKS AND TEA

2 HOUR PACKAGE ..... 29.95  
3 HOUR PACKAGE ..... 39.95  
4 HOUR PACKAGE ..... 49.95  
ADDITIONAL 1/2 HOUR ..... 4.95

---

### PREMIUM BAR

INCLUDES PREMIUM COCKTAILS,  
MARTINIS, AMAROS, HOUSE WINES,  
SELECT IMPORTED AND DOMESTIC BEERS,  
SOFT DRINKS AND TEA. PREMIUM PACKAGE  
DOES NOT INCLUDE SHOTS OR RED BULL

2 HOUR PACKAGE ..... 39.95  
3 HOUR PACKAGE ..... 49.95  
4 HOUR PACKAGE ..... 59.95  
ADDITIONAL 1/2 HOUR ..... 4.95