

# Versailles

\$130

## Cold Appetizers

**STARTER-MEXICAN STYLE CEVICHE** (served individually)

**CAVIAR PLATTER**

A traditional, old-style serving of premium quality red caviar served with homemade Oladushki, green onion, sour cream and yolk

**MAINE LOBSTER SALAD**

Baby shrimps, special crabmeat, crawfish, boursin cheese tossed in Chef's special dressing, topped with grilled lobster tails

**BEEF CARPACCIO**

Thinly sliced prime beef tenderloin drizzled with truffle oil, served on a bed of arugula, and topped with a balsamic glaze, shaved Parmesan cheese and capers.

**VERSAILLES LAKE SUPERIOR TROUT**

Fresh Lake Superior Trout smoked and garnished with Red Caviar

**ROYAL MEAT ANTIPASTO BOARD**

Smoked duck breast, foie gras pate and roasted duck legs, served with an assortment of fruit and crackers, preserves on a wood board

**TUNA TARTAR**

Sashimi Grade Ahi Tuna mixed with chef's special sauce. Garnished with curly cucumber, drizzled with cilantro and chipotle oil, topped with black caviar and fried bean threads

**GOAT CHEESE SALAD**

Mescaline mix, fresh strawberries, mandarins, tossed in Chef's special dressing, topped with Fried Goat Cheese

**EEL SEAWEED SALAD**

Crabmeat, seaweed, seedless cucumber and carrot mixed in wasabi dill sauce and garnished with barbecue eel

**WARM AVOCADO SALAD** (served individually)

Avocado mixed with chorizo, garbanzo beans, fried leek, baby spinach, green onions and fresh garlic, mixed with homemade mayonnaise and topped with grated parmesan cheese.

**"NAPOLEON" FISH PLATTER**

Layered crepes with cream cheese and smoked salmon garnished with Red Caviar and a side of smoked Capitan fish

**THE VENETIAN PLATTER**

Assorted premium cured and smoked meats and cheeses

**PICKLED VEGETABLE PLATTER**

Barreled pickled red cabbage, spicy mushrooms, vine tomatoes and sour pickles

## Hot Appetizers

**PAN FRIED POTATOES WITH SHIITAKE MUSHROOMS**

Home style fried potatoes (zharennaya kartoshka s gribami)

**FOIÉ GRAS**

Seared goose liver presented on a pear, topped with wild berry sauce and whole pine nuts

**VERSAILLES SEAFOOD PLATTER**

Baked jumbo shrimp topped with scallop mousse

**CROWN OF NEW ZEALAND RACK OF LAMB**

Grilled lamb chops marinated in chef's special spices. (Royally presented as a crown, with electrifying flames)

**BRAISED BEEF SHORT RIBS ON THE BONE**

Slow braised beef short ribs served with Israeli couscous over homemade sauce

## Main Course

 (Served individually)

**CHILEAN SEA BASS AND VERSAILLES MEDALLION**

Grilled Sea Bass marinated in soy sauce composition, glazed with teriyaki sauce and sour cream and Filet Mignon topped with wild mushrooms and White Pure Blanc sauce. Served with deep fried baby potatoes and seasonal vegetable

## Dessert

**NAPOLEON CAKE AND TRUFFLES**

Homemade Napoleon served with homemade chocolate truffles, accompanied with a side of fresh strawberries and raspberries

**WILD BERRY FLAMBÉ** (Served individually)

Homemade sugar pastry filled with a scoop of vanilla ice cream topped with flaming wild berry mix prepared tableside

## Alcohol

Complimentary bottle of "Grey Goose" Vodka and your choice of Champagne, Red or White Wine (per 10 guests)

## Soft Drinks

Compote, Coke, Diet Coke, Sprite, Ginger Ale, Coffee, Tea

TAX AND GRATUITY NOT INCLUDED

Items and prices are subject to change without notice!

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