

Versailles

\$99

Cold Appetizers

TREASURE OF THE SEA

Smoked jumbo shrimp, tender octopus, and grilled calamari steak served with a Mexican style sauce.

VERSAILLES LAKE SUPERIOR TROUT

Fresh Lake Superior Trout smoked and garnished with Red Caviar

WARM AVOCADO SALAD

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.

ROASTED DUCK

Wine marinated roasted duck, glazed with orange juice and topped with cherry sauce

CREPES WITH RED CAVIAR

Butter crepes served with premium quality red caviar

VILLAGE STYLE MEAT ANTIPASTO BOARD

Homemade smoked duck breast, Bresaola, Capicola, foie gras pate. Served with orange marmalade an assortment of crackers, 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

SEARED BEEF TENDERLOIN ON TOAST POINTS

Thinly shaved prime beef tenderloin, topped with homemade horseradish sauce and Arugula.

"NAPOLEON" FISH PLATTER

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

EEL SEAWEED SALAD

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

BALTIC HERRING

Sliced herring served with marinated red onion, sweet peas, lemon and a touch of extra virgin olive oil

PICKLED VEGETABLE PLATTER

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

Soft Drinks

Cranberry Juice, Coke, Diet Coke, Sprite, Coffee, Tea

Hot Appetizers

PAN FRIED POTATOES WITH SHIITAKE MUSHROOMS

Home style fried potatoes (zharennaya kartoshka s gribami)

SEA SCALLOPS

Pan fried scallops with caramelized pineapple, garnished with Pearle onion, green beans and grape tomatoes.

FRENCH STYLE PORK MEDALLION

Grilled pork tenderloin stuffed with mozzarella cheese and cilantro wrapped in bacon with Chef special Guaynabo sauce

VEAL CHEEK CASSOULET

Veal cheeks braised with shallot onion, colored carrots, runner beans, fresh leek

QUAIL A LA TOSCANA

Roasted Quails marinated with garlic, fresh ginger, sweet chili sauce, served on a bed of wild rice

Main Course

STURGEON STEAK

Grilled Sturgeon steak seasoned with salt, pepper and fresh basil leaves, tossed with olive oil and garlic. Served with assorted vegetables

PALACE BISTRO FILET

Grilled beef medallion, topped with fresh marinated vegetables

NEW ZEALAND RACK OF LAMB

Grilled lamb chops marinated in chef's special spices. Served with whipped mashed potatoes and meat sauce.

Dessert

REFRESHING PLATTER OF SEASONAL FRUITS

HOMEMADE TORTES (NAPOLEON AND SMETANNIK)

Alcohol

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

TAX AND GRATUITY NOT INCLUDED

Items and prices are subject to change without notice!

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WWW.VERSAILLESCHICAGO.COM