

Versailles

\$150

Cold Appetizers

STARTER-FRESH BURRATA, BEEF STEAK TOMATO WITH PROSCIUTTO OVER GRISSINI (served individually)

VERSAILLES LAKE SUPERIOR TROUT

Fresh Lake Superior Trout smoked and garnished with Red Caviar

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.

TUNA TARTAR

Sashimi Grade Ahi Tuna mixed with chef's special sauce, layered with tomatoes and avocado. Garnished with curly cucumber, topped with black caviar and fried bean threads

ROYAL MEAT ANTIPASTO BOARD

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

GOAT CHEESE SALAD

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

EEL SEAWEEED SALAD

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

BEEF TEMPURA ROLL

Grilled filet mignon, potatoes, cream cheese, green onion, and fresh dill all wrapped in nori, topped with crunchy tempura flakes and deep fried. Served with a side of creamy chipotle aioli sauce

"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

APPETIZER "LA TAVERN"

Marinated: stuffed green olives, red bell pepper, cherry pepper

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

SHRIMP IN KATAIFI

Marinated Jumbo Shrimp wrapped in Kataifi dough, deep fried. Served with spicy mayonnaise and red tobiko

CROWN OF NEW ZEALAND RACK OF LAMB

Grilled lamb chops marinated in chef's special spices.

Served with wild rice

(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

Soft Drinks

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

Alcohol

Complimentary bottle of "Grey Goose" 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!

There is a 3% Surcharge for all credit/debit card payments

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