

# Versailles

\$155

## 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 SEAWEED 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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