

Passage

\$205

Gold Appetizers

AMUSE BOUCHE

Tuna tartare garnished with Red Caviar accompanied with smoked salmon roulade and white tuna

OSETRA CAVIAR "OLADUSHKI"

Homemade mini pancakes topped with premium Black Caviar

ATLANTIC LOBSTER MEAT SALAD

This lobster salad is a combination of fresh lobster meat, asparagus, avocado, grapefruit, and herbs in a light chef's special dressing presented on spring mix and decorated with lobster shell

FISH TARTARS

Assortment of sashimi grade Ahi tuna and Alaskan fresh salmon tartars

MANDARIN MOULARD DUCK SALAD

Seared dark slivers of boneless duck meat served on a bed of mix greens, topped with a mandarin and pomegranate dressing, garnished with Almond homemade cheese

SORRENTO BURRATA SALAD

2oz. Burrata served with thinly sliced prosciutto over ripe melon and figs, chopped basil, mixed in virgin olive oil and a touch of fresh mint

FANTASY EEL WRAP

Smoked eel, avocado, quinoa, cucumber, lettuce, and Korean carrot mixed in unagi sauce, wrapped in soybean pepper

CHARCUTERIE (PREMIUM)

Assortment of Foie Gras Pate, premium cured and smoked meats, decadent cheese, accompanied with crackers, grapes, and quince

POÉLÉ BITES

Lightly seared filet mignon drizzled with truffle oil, shaved Parmesan cheese and capers served with arugula salad, accompanied with toast points

MANGO SALAD WITH CHILI LIME CHICKEN

It's bursting with juicy, chili lime chicken, sweet mango, oranges, creamy avocado, crunchy bell pepper, cherry tomatoes, and buttery cashews, all doused in sweet and tangy Honey Lime Vinaigrette

KHACHAPURI

A traditional Georgian dish of melted cheese-filled puff pastry

Hot Appetizers

GRATIN DE POMMES À LA DAUPHINOISE

A classic, individually served, French gratin dish prepared from thinly sliced potatoes, seasoned and baked in creamy sauce

FOIÉ GRAS

Personal portion of seared goose liver presented on a pear topped with chef's exclusive sauce

NEW ZEALAND RACK OF LAMB

Grilled lamb chops marinated in chef's special spices, served with couscous and roasted garlic

GRILLED LANGOUSTINES

Marinated in lemon juice, olive oil and parsley sauce, herbs, served with mango-avocado salsa

WILD RICE – STUFFED QUAILS

Quails marinated in orange juice, teriyaki sauce, and house spices, stuffed with wild rice, plums, raisins, and apricot, baked to perfection

Main Course

CHOICE OF INDIVIDUALLY PLATED OR FAMILY STYLE

CHILEAN SEA BASS AND FILET MIGNON

Served with baby roasted potatoes, asparagus, and grilled vegetables

Dessert

FLAMING WILD BERRY FLAMBÉ prepared tableside

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

Alcohol included

1 bottle of Vodka "Grey Goose" per 10 guests and your choice of a bottle of Champagne, Red or White Wine

Final guest count must be provided to Passage no later than 48 hours prior to event date and may not be decreased the day of event

Items and prices are subject to change without notice

A Convenience Fee of 3.5% will be charged on all credit/debit card payments

Soft Drinks

Pellegrino, Cranberry Juice, Coffee, Tea

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