

Passage

\$158

Cold Appetizers

BURRATA AMUSE BOUCHE

Individually plated 2 oz. Burrata served over poached pear slices and finished with grilled crostini

FISH TARTARS

Assortment of sashimi grade Ahi tuna and Alaskan fresh salmon tartars

RED SALMON CAVIAR "OLADUSHKI"

Homemade mini pancakes topped with premium Red Salmon Caviar

"GÂTEAU DE CRÊPES SALÉES"

Layered crepes with smoked salmon and cream cheese garnished with Red Caviar accompanied with cold smoked Escolar

EEL PINEAPPLE CANAPE

Fusion recipe of grilled unagi canape with pineapple served on a bed of fine rice Vietnamese vermicelli, drizzled with Japanese eel sauce

TRADITIONAL "OLIVIE" WITH CRAWFISH AND RED CAVIAR

Russian style salad with Crawfish tail, diced boiled potatoes, quail eggs, carrots, pickles, and peas tossed in homemade mayonnaise, topped with premium Red Caviar

POÉLÉ BITES

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

CHARCUTERIE WITH TERRINE DE FOIES DE VOLAILLE

Assortment of sous-vide technique prepared chicken pâté accompanied with Moulard Duck, premium cured meats, decadent cheeses, crackers, grapes, and quince

BELVÈDÈRE SHRIMP SALAD

Coconut shrimp mixed in sweet and sour sauce, served over mixed greens with dried cranberries, pineapple chunks, diced mango, and caramelized almonds tossed with raspberry vinaigrette

KHACHAPURI

A traditional Georgian dish of melted cheese-filled puff pasty

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

Hot Appetizers

FINGERLING POTATOES

Baked to perfection topped with Shiitake mushrooms

FOIÉ GRAS

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

GOURMET DUCK CREPES

Homemade stuffed "blinchiki" with pulled roasted duck mixed with raisins, plums, and apricots, drizzled with cherry sauce

PAN SEARED SEAFOOD PLATTER

Assortment of pan seared langoustine, shrimp, scallop, calamari, octopus, and mussels, served with tomato, corn and garlic butter parmesan sauce

NEW ZEALAND RACK OF LAMB

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

Main Course

CHATEAUBRIAND STEAK

Beef tenderloin filet topped with Chateaubriand sauce, served with butter-roasted squash, Brussel sprouts, asparagus, and balsamic mushrooms

Dessert

FEAST OF FRESH FRUITS AND BERRIES

CHEF'S BANQUET DU PATISSERIE

Alcohol included

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

Soft Drinks

Pellegrino, Cranberry Juice, Coffee, Tea

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