

BUVETTE

restaurant | wine bar

BUVETTE FEAST ROYALE

FOR THE TABLE

BUVETTE APPETIZER TOWERS

Korean fried cauliflower / steak bites / oysters / crispy rock shrimp

THE MAIN EVENT

CARNIVORE BOARD

24oz Rib-Eye Black Angus EST 8 / 10oz New York Black Angus EST 8 /
8oz Filet Mignon Black Angus EST 8 / bone-in veal parmigiana /
chicken supreme / chimichurri / peppercorn sauce

NEPTUNE BOARD

crispy & grilled calamari / crab cakes / caribbean lobster tails /
branzino / jumbo tiger shrimp / citrus beurre blanc / chimichurri

SIDES FOR BOARDS (CHOOSE 6)

truffle fries / mashed potatoes / grilled asparagus
truffle fancy mushrooms / brussel sprouts / roast potatoes
truffle gnocchi / mushroom risotto

SWEET ENDINGS

DESSERT PLATTERS

flourless chocolate ganache cake / crème brûlée / marscapone
cheesecake / peanut butter nutella cheesecake

\$130 per person sample private party menu
+ applicable tax & gratuity.

Alcoholic & non-alcoholic beverages are charged by consumption.

Executive Chef Joel Bennett

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FOR THE TABLE

**CALAMARI FRITTO / STEAK BITES / KOREAN FRIED
CAULIFLOWER**

BUVETTE SALAD

strawberries / goat cheese / apples / pickled red onion

MAINS

(choose one)

GRILLED SALMON

brussels sprouts / smoked bacon hash / citrus

MUSHROOM RISOTTO

truffled mascarpone / crispy fried cauliflower

STEAK FRITES

10oz black angus est 8 / truffle fries / chimmichurri / peppercorn sauce

ROASTED CHICKEN

fingerling potatoes / asparagus / pommery mustard jus

SWEET ENDINGS

DESSERT PLATTER

crème brûlée / marscapone cheesecake /
flourless chocolate ganache cake

\$95 per person sample private party menu
+ applicable tax & gratuity.

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APPETIZERS

(choose one)

CAESAR SALAD

romaine hearts / grana padano / prosciutto chip

SPICY TUNA TARTARE

avocado / citrus aioli / mango / taro chips

CRAB CAKES

chimichurri / citrus aioli / charred corn salsa

BEEF TENDERLOIN CARPACCIO

truffle aioli / pickled honey mushrooms / shaved parmesan

MAINS

(choose one)

FILET MIGNON

8oz est black angus / truffle mashed potatoes / asparagus / red wine jus

LOBSTER RISOTTO

lobster / shrimp / crab / shellfish cognac bisque sauce

MUSHROOM TRUFFLE PAPPARDELLE

arugula / wild mushrooms / parmesan truffle cream

GRILLED BRANZINO

fries or asparagus

SWEET ENDINGS

crème brûlée / marscapone cheesecake /
peanut butter nutella cheesecake / flourless chocolate ganache cake

\$115 per person sample private party menu
+ applicable tax & gratuity.

Alcoholic & non-alcoholic beverages are charged by consumption.