



MEZZALUNA
PERSONAL CHEF SERVICE

Barefoot in Paris

MENU ITEMS ENCOMPASSING THE SIMPLE & RUSTIC
CUISINE OF THE FRENCH COUNTRYSIDE

— AMUSE BOUCHE —

Spinach & Gruyère in Puff Pastry
Miniature Roquefort Gougères
Goat Cheese Crisps with Mushroom Ragout
Endive Boats with Smoked Salmon Mousse

— ENTRÉES —

Filet of Beef au Poivre with Cognac-Dijon Cream Sauce
Pomme frites, caramelized shallots, & roasted asparagus

Rack of Lamb Persillade with Pinot Noir Sauce
Mashed Yukon gold potatoes with fresh herbs; haricots verts with roasted peppers

Chicken Breast with Forty Cloves of Garlic in White Wine Sauce
Moroccan couscous with butternut squash, zucchini,
& Saffron; sautéed broccoli rabe

Crispy Fillet of Salmon
Warm lentils and thyme-roasted beets

— SALADE —

Endive, Pear, Toasted Walnuts and Roquefort Salade
Salade Verte avec Croutes de Roquefort
Warm Cremini Mushroom Salade with Prosciutto, Parmesan, & Arugala

— ENTREMETS —

Île Flottante
Pillows of praline topped-soft meringue floating
in a pool of crème Anglaise and caramel

Baba au Rhum
Moist brioche-like cake drenched with dark rum, currents,
covered with shiny apricot glaze

Peaches in Sauternes
Summer peaches soaked in sauternes and grand mariner
served with Madeleine cookies

Crème Brûlée au Chocolat
Served with an almond cookie