



lespalmes.com

group Menu

Table d'hôte 26 • 27

\$56
/pers.*

Appetizers

Selection of 3 choices

- Garlic shrimp au gratin**
Homemade garlic butter, mozzarella
- Classic Caesar's Salad**
Croutons, bacon, Parmesan cheese
- House Smoked Salmon**
Mixed greens
- Beef Tartare**
Mixed greens & croutons
- Baked Brie**
Red berry coulis and mixed greens
- Beet Carpaccio**
Goat cheese and caramelized walnuts

Include a soup for a 4-course meal + \$6

Add a 4th choice of appetizer and a main course + \$12

Main courses

Selection of 3 choices

- Seafood Linguine**
Garlic, white wine, fresh cream, scallops, shrimp, smoked salmon, mussels
- Salmon Fillet**
In blackened spice crust, served with seasonal vegetables, basmati rice and herb sauce vierge
- Beef Cheek**
Seasonal vegetables and mashed potatoes
- Chicken Parmigiana**
Fried and au gratin, with Chef's Bolognese sauce and spaghetti with rosée sauce
- New York Steak**
Served with seasonal vegetables, fries, and peppercorn sauce
- Prime Rib au Jus 10 oz**
The house specialty: Served with seasonal vegetables, au jus gravy and loaded baked potato (+ \$13)
- Beef Filet Mignon 6 oz**
Served with seasonal vegetables, peppercorn sauce, and a loaded baked potato (+ \$13)

Company _____

Phone _____

E-mail _____

Event date _____

Person in charge (name) _____

Number of guests _____ Arrival time _____

Dessert

Chef's Delight

Coffee, Tea, Herbal Tea

*Please let us know of any food allergies or intolerances. Taxes and gratuities not included. Prices subject to change without notice.