



# CHEF *Tito's* BEST

## THE WELCOME

Croque Monsieur  
*Black Forest Ham, Emmental Cheese & Bechamel*

## APPETIZERS

French Onion Soup  
*Melted Gruyere Cheese*

European Charcuterie Plate  
*Served with Assorted Breads & Toasts*

Nicoise Salad My Way  
*Fresh Tuna, Quail Eggs & Herb Lemon Vinaigrette*

Vol-Au-Vant  
*Chicken & Mushroom Velouté*

## ENTREES

Chicken Cordon Bleu  
*Buttery Pommés de Terre, Legumes & Choron Sauce*

New Zealand Grass Feed Lamb Rack  
*Fondant Potatoes, Légumes de Saison, Chèvre Red Wine Sauce*

Pan Roasted Macadamia Crusted Wild Chilean Sea Bass  
*Sun Dried Papaya Beurre Blanc, Lyonnaise Potatoes*

Steak & Frites  
*Bernaise Sauce, Fresh Fries & Asparagus*

## DESSERTS

Espresso Creme Brule  
*Almond Butter Cookie*

Gateau au Chocolat Intense  
*Passion Fruit, Strawberry and Raspberry Mousse Chocolate Cake*

Crepe Suzette Our Way  
*Stuffed with Orange Cream, Cointreau Syrup*

\$60- Per Guest