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## LES ENTRÉES STARTERS

- SPICY TIGER PRAWNS 18** Tiger Prawns sautéed in Chef's infused Thai sauce reduction.
- TUSCAN OLIVE TAPENADE 13** Greek Kalamata Olive tapenade and sliced Dubliner cheese, drizzled with olive oil and balsamic reduction.
- SMOKED SALMON 15** Goat cheese wrapped in smoked Alaskan Salmon, drizzled with olive oil, capers and zested with lemon.  
» Crostini
- BRUSCHETTA 13** Chef Bojji's fresh made-from-scratch mango pico, Basil, Garlic, olive oil, Dubliner cheese, balsamic reduction  
» Crostini
- NEW BOULEVARD DE CLICHY 17** Caramelized port wine onion, baked Brie, hint of cinnamon, marmalade.  
» Baguette
- "CASABLANCA" HUMMUS & PITA 12** Chef's made-from-scratch, Garbanzo, Pine Nut, Pesto, Sriracha Hummus, drizzled with olive oil, served room temperature.  
» Pressed Pita
- PROSCIUTTO 17** Italian ham aged 68 Months, placed on Goat cheese, berry marmalade, sliced Dubliner cheese, capers, drizzled with olive oil and balsamic reduction.  
» Crostini

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## GARDEN VEGETABLES

- CHEF'S SALAD 10** Mixed greens topped with seasonally fresh garden vegetables.  
» Add Shrimp / 8 / Add Smoked Salmon / 10 /
- LOCAL BEET SALAD 12** Freshly marinated beets, stacked with Gorgonzola, onion, tomato and drizzled with Chef's made-from-scratch vinaigrette.
- GF SIDE VEGETABLE DU JOUR 10** Vegetable du jour in lemon caper beurré Blanc.

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## CREATIVE TACOS

- CHICKEN OR SHRIMP 14 / 18** Chef's made-from-scratch fresh mango pico, sprinkled Feta cheese and drizzled with Chef's Thai infusion.  
» Chicken 14 / Shrimp 18

- 20% Gratuity added to parties of 6 or more - Gluten Free Options - Lactose Free Options - Prices vary on events - Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness -

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## ITALIA INSPIRED

**PAELLA WITH AN ITALIAN TWIST 19** Cheese stuffed Tortellini, sautéed in Saffron, Garlic, Capers and Thyme, then reduced with Gorgonzola, tomato and cream and zested with lemon.

» U10 Scallop / 4 / Shrimp / 8 / Chicken / 6 /

 **16TH CENTURY GENOA 18** Fresh Garlic, Basil and Pesto, sautéed in olive oil over baked pasta, then zested with lemon and sprinkled with Pine Nuts.

» U10 Scallop / 4 / Shrimp / 8 / Chicken / 6 /

 **FARMER'S (CONTADINO'S) PASTA (MINNESOTA) 19** Fresh vegetable Du Jour, sautéed in Cognac, Saffron, cream and Served over velvety pasta.

» U10 Scallop / 4 / Shrimp / 8 / Chicken / 6 /

**TUSCAN PORK 27** Sautéed mushroom, Garlic and plums, reduced in Chef's made-from-scratch Rosemary port wine.

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## CHEF'S HERITAGE

Authentic Moroccan Couscous served family style (4 person minimum - reserve ahead)




**CHEF'S FEATURED STEAK \$ MARKET**

  **TAGINE A LA FRANCAISE (FRANCE/MOROCCO) 17 / 23** Seasonal organically grown fresh vegetables, sautéed in olive oil and reduced with white wine.

» Vegan / 17 / Chicken / 23 /

 **MEATBALLS (MOROCCO) 17** 100% Ground Beef, made with love by Chef Bojji in his mother's specialty seasoning.

» Crostini

 **MOULIN ROUGE CABARET CHICKEN (FAMOUS CABARET IN PARIS) 22** Hand pulled roasted chicken, sautéed with mushrooms, Spinach and Garlic, reduced in Gorgonzola, brandy, cream, then garnished with roasted Walnuts and Gorgonzola.

» Baguette


**SCALLOPS 32** U10 caramelized scallops, sautéed in Garlic, Capers, Saffron, lemon Beurre Blanc.

**BOUILLABAISSE 41** Seasonally fresh seafood, sautéed in Onion, Garlic, lemon zest, Thyme, Chardonnay heirloom tomato reduction.

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## FAR EAST

  **BEIJING GOLDEN WOK 19** Fresh vegetable du jour, sautéed with Garlic, Onion and Ginger in white wine, Thai curry, then zested with lemon over rice noodles.

» U10 Scallop / 4 / Shrimp / 8 / Chicken / 6 /

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