



**CITY COTTAGE  
SPECIAL SEATED DINNER OPTIONS**

**APPETIZER OPTIONS**

- Family-Style Charcuterie Platter of Cured Meats, Marinated Vegetables and Olives
- Cheese Display with Crostini, Grapes, Dried Fruits, Nuts

**FIRST COURSE OPTIONS**

- Frisee, Hard-Cooked Egg, Bacon Lardons, Brioche Croutons and Sherry Vinaigrette
- Salad of Arugula and Green Apples with Dijon-Red Wine Vinaigrette
- Kale Salad with Pine Nuts, Blue Cheese and Lemon Vinaigrette
- Apple-Brie Tart on Salad of Arugula with Dijon-Red Wine Vinaigrette
- Spring Greens with New Potatoes, Olives, Heirloom Tomatoes, Green Beans Dijon-Red Wine Vinaigrette

**MAIN COURSE OPTIONS**

- Classic Cassoulet of Duck Leg Confit, Smoked Sausage, White Beans
- Boneless Beef Short Ribs Braised in Red Wine and Olives, Green Lentils, Roasted Root Vegetables
- Beef Bourguignon, Rustic Noodles
- Coq au Vin: Classic Wine-Stewed Chicken, Rustic Egg Noodles
- Basque Chicken with Olives, Tomato and Caper, Couscous, French Green Beans
- Bouillabaisse of Mixed Fish and Shellfish, Crusty Garlic Bread
- Grilled Salmon **or** Halibut, Orange Beurre Blanc, Rosemary Potatoes, Roasted Vegetables
- Meat Pie with Mushroom and Shallot, French Green Beans
- Mushroom-Kale Tart with Gruyere Cheese, French Green Beans

**DESSERT OPTIONS**

- Warm Chocolate "Lava" Cake with Salted Caramel Sauce
- Cappuccino Crème Brulee with Chocolate Stick
- Lemon Curd Tart with Berries and Whipped Cream
- Assorted Mini Desserts (*shared, chef's choice*)