



LARGE PARTY DINNER

Three Course Dinner - One Appetizer or Salad, One Entree, One Dessert	from \$42/person
Three Course Dinner - Choice of 2 Appetizers or Salads, Choice of Two Entrees, One Dessert	from \$45/person
Three Course Dinner - Choice of 2 Appetizers or Salads, Choice of Three Entrees, Choice of Two Desserts	from \$48/person
Four Course Dinner - One Appetizer, Choice of Two Salads, Choice of Three Entrees, Choice of Two Desserts	from \$54/person
Four Course Dinner - One Appetizer, Choice of Two Salads, Choice of Four Entrees, Choice of Two Desserts	from \$56/person
Six - Eight Course Chef's Tasting Menu Available	from \$70-\$85 person

All dinner menus above come with iced tea or coffee. Sommelier Wine Pairings Available

HORS D'OEUVRE / APPETIZERS

Ahi Tuna Tartare with Avocado, Shaved Scallions, Toasted Sesame Seeds and Lemon	
Duck Pâté Sun Dried Cherry Marmalade and Dijon Mustard	
Soppressata Picante Thinly Sliced Artisan Sausage with French Mustard and Extra Virgin Olive Oil	
Black Olive Tapenade French Olive Dip with Extra Virgin Olive Oil, Garlic, Capers, Herbs de Provence on Crostini	
Salmon Mousse Dill Crepe, Caviar and Lemon	
Soupe du Jour- Made Fresh Daily	
Famous French Onion Soup	add \$3/person
Jumbo Shrimp Cocktail- House Made Cocktail Sauce	add \$3/person

SALADES

Pavil Maison Mix with Cherry Tomatoes, Red Onions, Blue Cheese, Garlic Granola, with Lemon Basil Dressing	
Classic Caesar	
Heirloom Tomato and Arugula Salad Pistachios, Goat Cheese, and Shaved Garlic in Warm Bacon Vinaigrette	add \$2/person

PIECES DE RESISTANCE / ENTREES

Crispy Fried Shrimp Amandine Red Bliss Potatoes and Classic Tartar Sauce	
King Salmon Moroccan Rice, Sugar Snap Peas, Baby Vegetables and Purple Basil Vinaigrette	
Pan Seared Sea Scallops Caper Black Butter, Asparagus, Tomatoes, and Golden Brown Potatoes	
Flounder Herb Crusted served with Beluga Lentils, Roasted Baby Vegetables in Lemon Pink Peppercorn Sauce	
Grilled Chicken Breast with French Green Beans, Garlic Mashed Potatoes and Natural Sage Jus	
Canard a L'Orange Duck Confit Legs with Julienne Vegetables and Roasted Scalloped Potatoes in Grand Mariner Sauce	
Filet Mignon 8oz. Asparagus and Garlic Mashed Potatoes in Wild Mushroom Sauce	add \$4/person
Peppered N.Y. Strip 12oz. with a Cognac Black Peppercorn Sauce, Asparagus, Garlic Mashed Potatoes	add \$4/person
Rack of Lamb Sautéed Spinach and Garlic Mashed Potatoes in Mint Pistou	add \$4/person
Surf and Turf Chef's Selection	add \$7/person

ENTREMETS / DESSERTS

Chocolate Mousse Cake Cinnamon Infused and Wrapped in Chocolate	
Classic Crème Brûlée	
Profiteroles Puff Pastry filled with Vanilla Ice Cream Drizzled with Chocolate	
Anjou Pear Frangipane Tart with Vanilla Anglaise	
Duo of Ice Cream or Sorbet	
Classic Belgian Chocolate Fondue with Strawberries, Cookies and Meringue for Two	add \$5/person