

## LARGE PARTY LUNCH

Two Course Lunch - Choice of Two Appetizers/Salads, Choice of Two Entrees	from \$25/person
Two Course Lunch - Choice of Two Appetizers/Salads, Choice of Three Entrees	from \$28/person
Three Course Lunch - Choice of Two Appetizers/Salads, Choice of Two Entrees, One Dessert	from \$35/person
Three Course Lunch - Choice of Three Appetizers/Salads, Choice of Three Entrees, Choice of Two Desserts	from \$38/person

*All lunch menus above come with iced tea or coffee.*

*Add a bottle of wine, glass of wine, or full bar for an additional fee.*

## APPETIZERS / SALADS

Soupe du Jour- *Made Fresh Daily*

Famous French Onion Soup

Pavil Maison Salad Mix *with Cherry Tomatoes, Red Onions, Blue Cheese, Garlic Granola, with Lemon Basil Dressing*

Classic Caesar Salad

Salmon Mousse - *Dill Crepe with Caviar and Lemon*

Jumbo Shrimp Cocktail- *House Made Cocktail Sauce*

*add \$2 /person*

Ahi Tuna Tartare- *Avocado, Shaved Scallions, Toasted Sesame Seeds and Lemon*

*add \$3/person*

## ENTREES

Crispy Fried Shrimp Amandine - *Red Bliss Potatoes and Classic Tartar Sauce*

Grilled Chicken Paillard and Vegetables

Quiche Du Jour-*Mixed Field Greens in House Vinaigrette*

Gnocchi De Canard-*Potato Dumplings with Pan Seared Duck Confit*

Tuna Niçoise Salad - *French Green Beans, Hard Boiled Egg, Tomato, Potatoes and Red Wine Mustard Vinaigrette*

Chicken Avocado Salad - *Romaine, Sun-Dried Tomato, Hard-Boiled Egg, Radish, Green Apple, Walnuts and Blue Cheese Dressing*

Duck Leg Confit Hot and Crisp - *with Frisée, Anjou Pears, Lardons and Shallot Vinaigrette*

Hangar Steak - *Garlic Mashed Potatoes and Asparagus and Red Wine Shallot Sauce*

*add \$3/person*

King Salmon - *Moroccan Rice, Sugar Snap Peas, Baby Vegetables and Purple Basil Vinaigrette*

*add \$3/person*

King Salmon and Grilled Filet Mignon - *Asparagus, Garlic Mashed Potatoes and Wild Mushroom Sauce*

*add \$3/person*

## DESSERTS

Chocolate Mousse Cake *Cinnamon Infused and Wrapped in Chocolate*

Classic Crème Brûlée

Profiteroles- *Puff Pastry Filled with Vanilla Ice Cream Drizzled with Chocolate Sauce*

Anjou Pear Frangipane Tart *with Vanilla Anglaise*

Bakery Basket *with Croissant, Cinnamon Scone, Chocolate-Croissant, Apple Turnover,*

*Raspberry Danish with Marmalade and Sweet Butter*

*add \$12.95/basket*