

THE FRENCH DINNER PARTY

Effortlessly chic: a good conversation with a lot of laughter, good wines, and gorgeously delicious food... an evening that indulges in the details... that unfolds at a leisurely pace and ends late...



APÉRITIF

FRENCH 77

elderflower liquor, lemon juice, champagne

HORS D'OEUVRES

ESCARGOT TART

garlic white wine butter, micro parsley in puff pastry vols au vent

SMOKED SALMON BLINI

creme fraiche, caviar, dill

STEAK TARTARE

on truffle scented toast points, quails egg

CUSTARD OF SONOMA FOIE GRAS

grappa, broiled crouton

RADISH TARTINE

radish, crostini, salted french butter, chives, maldon

ENTRÉE

SEARED SCALLOP

cauliflower creme and tangerine reduction, cotton fried shallots

AMUSE

PASSION FRUIT SORBET

with vodka and champagne float

PLAT PRINCIPAL

CABERNET BRAISED SHORT RIBS

wild mushroom polenta, haricot verts, cabernet demi glace

ROASTED HARISSA SCOTTISH SALMON

gruyere and green onion griddle cake, haricot verts, cilantro mint chermoula

PLATEAU DE FROMAGE

FRENCH CHEESE PLATE

selection of French cow, goat and sheep's milk cheeses accopanied by baguette, seasonal fruit, fig jam, olives, nuts and honeycomb

DESSERT

MEYER LEMON TART

toasted meringue, mascarpone whipped cream, thyme pate sucree, summer berries, candied thyme, pomegranate, edible flowers

CAFÉ & PETIT FOURS

Tableside coffee and tea served with chocolate truffles, French macaron and a variety of miniature desserts

DIGESTIF

guests may select from a variety of sweet wines and liquors

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