

## Seated Dinner Menu

CAMILLE'S

### Hors d'Oeuvres

#### One Hour

#### Choice of 2 or 3

(market price for caviar will be added)

Cauliflower fritters, parmesan

Baked chorizo, dates, capsicum sauce

Deviled quail eggs, black caviar – *market price*

Ricotta tartlets, marinated red, yellow peppers

Chilled fennel soup, chives, smoked pepper in espresso cups

Prosciutto wraps, haricots verts, baby arugula, pinenuts

### First

#### Choice of 1

Artichoke salad, arugula, parmesan

Artichoke stew, buffalo mozzarella, pistachio

Shrimp, haricots, roasted garlic, mustard vinaigrette

Seared sea scallops, porcini, mache, sherry vinaigrette

Fresh mozzarella, roasted peppers, artichokes, Cerignola olive, pesto

### Second

#### Choice of 1

Spaghetti, shrimp, arugula

Ricotta gnocchi, crispy artichokes

Spaghetti, prawns, zucchini, orange

Baby gnocchi, tomatoes, sweet pecorino

Spaghetti, sweet 100 tomatoes, garlic chives, lemon basil

### Main

#### Choice of 1

Poached sea bass, braised fennel

Bass, endive marmelata, saffron vinaigrette

Veal loin, parsnip puree, Brussels sprouts, tarragon jus

Roasted turbot, potato pancake, cherry tomatoes, olives

Duck breast, braised endive, roasted apples, red wine jus

Pan roasted halibut, tomato gratin, melted spinach, pine nut relish

Pan fried sea bass, roasted baby artichokes, borlotti beans, cepe veloute

Pan roasted halibut, carrot and coriander pappardelle, baby turnips, salsify, passion fruit sauce

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