

MENU FAMILLE QUAGLIA

Chef Jean-Francis finds joy in sharing food as a way to connect with people. Whether at a family table, with friends, or with colleagues, he believes the best meals are made with heart and meant to be shared. This menu reflects his passion for simple, elegant dishes that bring people together.

1ST COURSE

served family style to share

MEATBALLS

onion and tomato sauce

CRISPY CALAMARI

fresh lemon, lemon aioli

CAESAR SALAD

shaved grana padano cheese,
house made dressing

TORCHED ALBACORE TUNA

fennel and tomato salad,
lemon vinaigrette



2ND COURSE

served family style to share

WILD MUSHROOM RAVIOLI

white wine, butter sauce with garlic,
fresh tomato and herbs

3RD COURSE

served family style to share

SEA BREAM FILETS

beurre blanc, herring roe

BEEF TENDERLOIN

black peppercorn, thyme, red wine jus

RACK OF LAMB

crusted with dijon and fresh herbs

PRAWNS PROVENCAL

garlic, parsley, brandy, butter sauce

all of the above served with
provençal tomato, baby bell
peppers, french green beans,
roasted fingerling potatoes

4TH COURSE

served family style to share

BERRY AND WHITE CHOCOLATE CLAFOUTIS

warm with vanilla bean ice cream

CHOCOLATE FONDANT

rich chocolate mousse, raspberry coulis

\$93 PER PERSON

This menu is for large parties of 12 to 80 people. | 20% service charge, 2% booking fee, and taxes will be added to the bill. | We ask that you confirm the number of people in your party one day prior to your reservation, as the confirmed number of people is the minimum number you will be billed for. | A deposit is required upon booking.

Separate bills are not available for groups larger than 8. | Subject to change without notice.