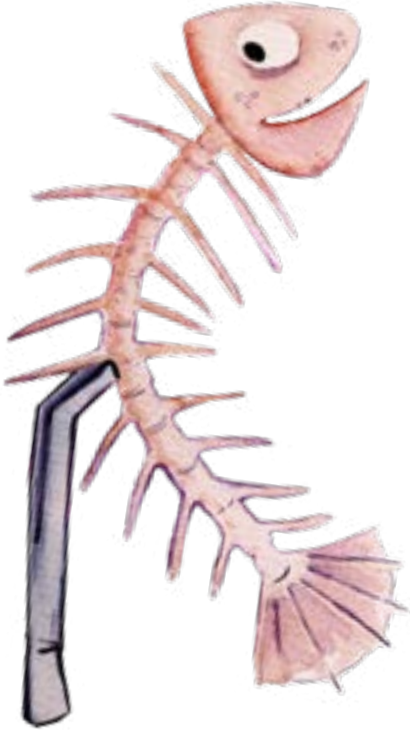


MENU REMI

APPETIZER

BITES

a selection of appetizers
served on platters



MAIN COURSE

choice of:

WILD MUSHROOM RAVIOLI

white wine butter sauce, garlic, fresh
tomato, herbs

STEELHEAD

seasonal vegetables,
truffle beurre blanc

GRILLED CHICKEN AND UPPERBENCH BRIE PANINI

baguette, provençal mushrooms,
dijon mustard, mixed greens

SHELLFISH STEAMER

scallops, prawns, clams, mussels,
steamed in white wine, garlic, lemon,
herbs, tomatoes

DESSERT

MIXED BERRY AND WHITE CHOCOLATE CLAFOUTIS

warm with vanilla ice cream

\$48 PER PERSON

This menu is for large parties of 25 to 60 people. | 18% gratuity 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 number you will be billed for. | A deposit of \$25 payable by credit card is required upon booking. |

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