andang' Banquet Dinner MENU I

CHARCUTERIE SAMPLER

THINLY SLICED MEATS & PATE



CARMEL VALLEY ORGANIC LOCAL GREENS

HOUSE SPECIALTY DRESSING



NEW YORK STEAK COGNAC MUSHROOM SAUCE

OSSO-BUCO SHANK BRAISED IN VEAL STOCK, MADEIRA & TOMATO OVER PASTA

FILET OF SALMON GRILLED, AND SERVED WITH THE CAFE DE PARIS BUTTER

PASTA PUTTANESCA DICED TOMATO, CAPERS, GARLIC, BASIL, OLIVES, OLIVE OIL



PROFETEROLES AU CHOCOLAT

CREAM PUFFS FILLED WITH CAPPUCCINO ICE CREAM, SERVED WITH HOT CHOCOLATE SAUCE AND WHIPPED CREAM

COFFEE OR TEA SERVICE

\$75.00 PLUS TAX & GRATUITY