

Locke-Ober Chef's Menu
(for parties under 20)

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Menu Includes Chef's Choice of 4 Passed Hors d'oeuvres

Appetizer

(Two choices)

Potted' Escargots Bourguignons
Hot Foie Gras...Muscat Steamed Jumbo Yellow Raisins...Thinnest
Semolina,
Olive Oil, & Rosemary Cracker
JFK's Lobster Stew

Salads

Bibb Lettuce with Drops of Strawberry Balsamico...Green Goddess
Dressing

Entrees

(Three choices)

Blackened Lamb Rump Steak with Almond Honey Glaze & Pommes Frites
Dover Sole Meunière or with White Clam Sauce
Pine and Maple Roasted Cod with Canada's Baked Petit Pork Pie
"Tourtiere"
Brick Chicken with Pot of Ancho Spiced Chantilly Mashed Potato
Rare Duck...Charred...Wasabi & White Soy
Dry-Aged Sirloin...Man's or Lady's
Lobster Savannah 2lbs

Dessert

(Two choices)

Baked Alaska
Profiteroles with Espresso Ice Cream and Warm Chocolate Sauce
Vanilla Bean Crème Caramel
Soft Double Dark Chocolate Cake with Two Sauces and Whipped fresh
Cream
Mixed Berry Lemon Sponge Short Cake
Trio of Sorbet with Fresh Fruit

All non-alcoholic beverages are included in the price. Please
choose from still or sparkling bottled water.