

S A M P L E

WYTHE  HOTEL

| *Le Crocodile*

Events Menu Fall/Winter

VEGETARIAN

Mushroom paté on toast
Leeks with vinaigrette and hazelnuts (Vegan, GF)
Beet tartare with quinoa (Vegan, GF)
Potato croquette
Seasonal arancini
Frito Misto (Vegan, GF)

SEAFOOD

Jonah Crab with yuzu kosho on flaxseed cracker
Pickled mussels in their shell (GF)
Scallops with ginger and parsley (GF)

MEAT

Chicken liver on toast
Venison tartare on potato chip (GF)

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3 Course Pre-Fix Dinner Menu

Hors d'oeuvres

Pre-Selected Choice of one
Parisian Sausage and Dijon
Marinated Peppers with Anchovies and Oregano
Leeks with Vinaigrette and Hazelnuts
Chicken Liver Paté with Cassis Gelée
Mushroom Paté with Chanterelles
Venison Tartare with Porcini Potato Chips and Juniper
Petite Salade Verte with Lollo Rosso, Frisee, and Fines Herbes
Frisée Salad with Poached Egg and Smoked Eel

Plats Principaux

Guest's Choice from three
Orzo Cacio e Pepe with Pecorino Romano and Grana Padano
Squash Tagine with Olives and Pistachio Tabbouleh
Trumpet Mushrooms with Pommes Anna and Béarnaise
Skate Frites au Poivre
Halibut with Shallot Beurre Blanc
Trout "Almondine" with Romano Beans and Marconas
Coppa Steak of Pork Aubergine and Jimmy Nardello Peppers
Roast Chicken with Herb Jus and Frites

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Dessert

Pre-Selected Choice of one
Chocolate Cake with whipped crème fraîche
Pavlova with lemon curd and raspberries
Cream Puff with mocha crèmeux
Hazelnut Financier with poached apple
Maple Pie with whipped cream

Cakes

Chocolate Cake with chocolate buttercream
Buttermilk Vanilla with passion fruit curd and vanilla buttercream
Lemon Cake with elderflower buttercream
Yellow Cake with vanilla buttercream
Almond Cake with seasonal jam and amaretto buttercream

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