Chez Mamou

Dinner
($45 per person)

Appetizers
Maine Lobster Bisque

Oysters Roquefeller - Bleu Point Oysters on the Half Shell, Sautéed of Spinach, Parmesan, and a Drizzle of Hollandaise and Pernot

Seared Scallop and Young Leek - Shallot Apple Cider Vinaigrette

Fromage de Chèvre en Croute - Broiled French Goat Cheese in Pastry Puff, Bed of Greens, Radish, Olive Oil Dressing

Entrees
Pan Seared Seabass - Lobster Cream Sauce, Vegetables in Papillote, Rice

Scallop Pappardelle - Jumbo Sea Scallop Seared in Cognac, Slivered asparagus, Tomato, Fennel and Citrus

Osso Bucco - Polenta Cake, Haricots Verts

beef short rib - Cognac Mushroom Bordelaise Sauce, Du Jour Vegetables, Fork Crushed Mashed Potatoes

Wild Flowers Honey Lacquered Farm Duck Breast - Parsnip, Brussel Sprout, Honey and Red Wine jus

Steak and Frites - Bacon Wrapped Asparagus, French Fries, Mushroom Demi-Glace

Vegetarian Ravioli

Prosciutto Barded Pork Tenderloin - Cardamon and Sweet Spice Glazed Prosciutto and Bacon Wrapped Pork Loin, Brussel Sprout, Fork Crushed New Crop Potatoes

Desserts
Assortment of Desserts
Chez Mamou
217 east palace ave
(505) 216-1845
http://www.chezmamou.net/
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Lunch
($25.00 per person)

appetizers
French Onion Soup - Melted Gruyere cheese
Organic Mixed Green - Tapenade Croutons, Olive Oil Dressing
Ahi Tuna salad
Salmon Carpaccio

entrees
Scottish Salmon and Dill - Rice, Vegetable
Prosciutto Barded Pork Tenderloin - Cardamon and Sweet Spice Glazed Prosciutto and Bacon
Wrapped Pork Loin, Brussel Sprout, Fork Crushed New Crop Potatoes
Duck Confit
Paillard de poulet
spaghetti bolognese
Beet Salad - Ruby Red Grapefruit, Avocado, Goat Cheese, Served Over a Bed of Fresh Spinach

desserts
Créme Brulée
chocolate mousse
Fruit Tart

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