

FANDORIN RESTAURANT

Banquet/Prix Fixe Menu

\$ 110.00

Cold Appetizers and Salads

Sesame Ahi-Tuna Tartar
Blue Crab Salad with Diced Mango Garnish topped with Sautéed Prawns
Marinated Fresh Mozzarella with Baby Heirloom Tomatoes
Fried Goat Cheese and Grilled Bell Pepper
Unagi (Smoked Eel) Served on the Bed of Sesame Seaweed Salad
Cold Smoked Salmon with Caperberries
Beef Tongue with House Made Horseradish Sauce over Julienned Vegetables Salad
Assorted Pickled Vegetables
Marinated Mushroom Salad with Scallions and Herbs
Mix of Puff Pastry Pirozhki
Russian Herring with Onions and Kalamata Olives

Hot Appetizers

Chicken Stuffed Crepes with Wild Mushroom Sauce
Young Potatoes and Herbs with Sautéed Mushrooms
Khachapury

Main Course

Rack of Lamb
Filet of Sturgeon with Asparagus
Assorted Mixed Grill with Garnish and Vegetables

Dessert

Assorted House Made Pastries
Seasonal Fruit and Berries Platter

Beverages

Coffee, Tea and Unlimited Soft Drinks
Bottle Service Vodka - Russian Standard (750 ml) / 5 people
and
House Wine 1 bottle / 10 people

Substitutions:

Vodka to Cognac (VS) – Additional Charge is \$20.00 per Bottle
Grey Goose Upgrade – 20.00 per Bottle
Two Bottles of House Wine in replacement of One Bottle of Vodka

Service Charge is 15% Sales Tax 9.25%
Cork fee is \$12.00 per 750 ml bottle of wine or spirits
Menu items are subject to change due to market availability

DRESS CODE is strictly ENFORCED on SATURDAYS* (No Jeans, No Sport Shoes)

(650) 344 -7700

www.FandorinRestaurant.com