

# FANDORIN RESTAURANT

*Banquet/Prix Fixe Menu \$ 85.00*

## **Cold Appetizers and Salads**

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**

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*

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*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***