

# Mon Ami Gabi

2300 N Lincoln Park W 60614-3456 · +17733488886 · Updated: Jan 14, 2026

[View online menu](#)



---

## EGGS & OMELETTES 3

---

### Egg White Omelette

**\$16.95**

delicata squash, goat cheese, spinach, confit potatoes

---

### Truffle Scrambled Eggs

**\$19.95**

slagel farm organic soft-scrambled eggs, brioche toast

---

### Omelette Lorraine

**\$16.95**

bacon, jarlsberg cheese, caramelized onions, confit potatoes

---

## LES BÉNÉDICTS 4

---

### Classic Eggs Benedict\*

**\$18.95**

canadian bacon

---

### Smoked Salmon Benedict\*

**\$20.95**

applewood smoked salmon

---

### Steak Benedict\*

**\$19.95**

grilled prime steak

---

### Artichoke & Spinach Benedict\*

**\$18.95**

florentine style

---

## SPÉCIALITÉS 5

---

### Cheddar & Mushroom Quiche

**\$16.95**

butternut squash

---

### Smoked Salmon\*

**\$20.95**

brioche toast, crème fraîche, egg, capers

---

### Croque Monsieur

**AVAILABLE OPTIONS**

ham, gruyère cheese, mornay sauce, frites

\$18.95

Add an Organic Egg\* For: \$2.00

---

### French Toast

**\$15.95**

whipped cream, blueberry sauce

---

### Caviar Service

**\$98.95**

1 oz. golden kaluga caviar, traditional garnish, crème fraîche, brioche toast

---

## HORS D'OEUVRES 8

---

<b>Warmed Baguette</b>	<b>\$2.95</b>
sweet cream butter, jelly	
<b>Escargots de Bourgogne</b>	<b>\$16.95</b>
wild oven-roasted snails, garlic-herb butter	
<b>Onion Soup au Gratin</b>	<b>\$13.95</b>
the french classic baked with gruyère cheese	
<b>Melted Brie</b>	<b>\$15.95</b>
apricot jam, brown butter walnuts, mint, croutons	
<b>Chicken Liver Mousse Pâté</b>	<b>\$16.95</b>
red wine-dijon mustard, cornichons, toasted baguette	
<b>Deviled Eggs</b>	<b>\$14.95</b>
smoked white fish caviar, herbs, black pepper aioli	
<b>Jumbo Shrimp Cocktail</b>	<b>\$23.95</b>
served ice cold	
<b>Small Pot of Mussels Marinière</b>	<b>\$18.95</b>
leek, onion, garlic, white wine, herb butter	

## LES SALADES 4

---

<b>Frisée &amp; Lardon*</b>	<b>\$14.95</b>
warm thick-cut bacon, soft-poached organic egg, champagne-dijon vinaigrette	
<b>Caesar*</b>	<b>\$13.95</b>
grana padano, chili oil, baguette croutons	
<b>Little Gem</b>	<b>\$15.95</b>
roquefort blue cheese, celery, walnuts, champagne honey vinaigrette	
<b>Petite Green</b>	<b>\$13.95</b>
avocado, herbs, verjus vinaigrette	

## STEAK FRITES 5

---

<b>Classique*</b>	<b>\$34.95</b>
mâitre d'hôtel butter	
<b>Au Poivre*</b>	<b>\$34.95</b>
brandy peppercorn sauce	
<b>Bordelaise*</b>	<b>\$34.95</b>
caramelized onion, red wine sauce	
<b>Roquefort*</b>	<b>\$34.95</b>
blue cheese sauce	

## Béarnaise\*

\$34.95

classic béarnaise sauce

## ENTRÉES 3

---

### Trout Almondine

\$28.95

french green beans, brown butter, lemon

### Roast Salmon\*

\$31.95

cauliflower purée, vadouvan butter, pine nuts, raisins

### Mussels Marinière & Frites

\$30.95

leek, onion, garlic, white wine

## PRIME CHEESE BURGER & FRITES\* 1

---

### Prime Cheese Burger & Frites\*

\$22.95

choice of swiss, cheddar, blue or brie

## BRUNCH COCKTAILS 4

---

### Sparkling Cocktails

AVAILABLE OPTIONS

house sparkling brut & your choice of the following elixirs: Mimosa, Classic Kir Royale, or Blood Orange

Glass: \$12.95

Bottle: \$47.95

### La Peche

\$12.95

grey goose peach essence, white peach purée, sparkling

### Gabi Bloody Mary

\$12.95

pickle, olive, lemon, lime

### French Blonde

\$13.95

gin, lillet, st. germain, lemon bitters, grapefruit juice

## COCKTAILS DE LA MAISON 9

---

### Barrel-Aged Vieux Carré

\$20.95

served on a big cube; d'usse cognac, angel's envy rye, bénédictine, dolin sweet vermouth, peychaud's bitters, orange bitters

### Barrel-Aged Boulevardier

\$19.95

served on a big cube; angel's envy bourbon, campari, dolin sweet vermouth

### Hibiscus Mule

\$14.95

ketel one botanical cucumber & mint, lime, q hibiscus ginger beer

### The New Old Fashioned

\$14.95

redemption high rye bourbon, demerara syrup, cherry bitters

### The Belden

\$13.95

mon ami gin, st germain, lime

<b>French 75</b>	<b>\$14.95</b>
bombay premier cru gin, lemon juice, sparkling wine	
<b>Smoky Paloma</b>	<b>\$15.95</b>
dos hombres mezcal, lime, fever tree sparkling grapefruit	
<b>Nomad Negroni</b>	<b>\$16.95</b>
gray whale gin, azaline saffron vermouth, campari	
<b>Black Velvet Martini</b>	<b>\$14.95</b>
espresso, mr. black coffee liqueur, demerara grey goose vodka or mezcal, crème de cacao	

## ZERO PROOF 2

<b>Mockarita</b>	<b>\$9.95</b>
ritual zero proof tequila, seedlip grove 42, lime, fresno pepper syrup, spicy rim	
<b>Mai Tai Mocktini</b>	<b>\$9.95</b>
ritual zero proof rum, seedlip grove 42, lemon, orange, grenadine	

## BIÈRE 8

<b>Kronenbourg 1664 - Pale Lager</b>	<b>\$6.95</b>
<b>Uncle John's Tepache - Cider</b>	<b>\$10.95</b>
<b>Stella Artois - Pale Lager</b>	<b>\$7.95</b>
<b>Crystal Lake Slalom King - Rye IPA</b>	<b>\$6.95</b>
<b>Unibroue Fin du Monde - Trappist Ale</b>	<b>\$8.95</b>
<b>Schneider Weisse Aventinus - Doppelbock</b>	<b>\$18.95</b>
<b>Old Irving Della - Kölsch</b>	<b>\$8.95</b>
<b>Old Irving Beezer - IPA</b>	<b>\$11.95</b>

## SPARKLING 3

<b>Charles de Fère - "Cuvée Jean-Louis" Brut, NV</b>	<b>AVAILABLE OPTIONS</b>
	Gls: \$10.00
	Btl: \$40.00
<b>Charles de Fère - "Cuvée Jean-Louis" Rose, NV</b>	<b>AVAILABLE OPTIONS</b>
	Gls: \$10.00
	Btl: \$40.00
<b>Vollereaux Brut - Champagne, NV</b>	<b>AVAILABLE OPTIONS</b>
	Gls: \$30.00
	Btl: \$120.00

## ROSÉ & WHITE WINE 8

---

**Rosé - Peyrassol "La Croix", 22**

**AVAILABLE OPTIONS**

Gls: \$13.00

Btl: \$52.00

---

**Sauvignon Blanc - T. Delaunay "Ballon", 22**

**AVAILABLE OPTIONS**

Gls: \$12.00

Btl: \$48.00

---

**Bordeaux - Comtesse M. Roquefort, 20**

**AVAILABLE OPTIONS**

Gls: \$13.00

Btl: \$52.00

---

**Sancerre - Domaine Moreux "Les Bouffants", 22**

**AVAILABLE OPTIONS**

Gls: \$21.00

Btl: \$84.00

---

**Pinot Blanc - Pierre Sparr, 21**

**AVAILABLE OPTIONS**

Gls: \$13.00

Btl: \$52.00

---

**Vouvray - Domaine Gautier Demi Sec, 21**

**AVAILABLE OPTIONS**

Gls: \$14.00

Btl: \$56.00

---

**Chardonnay - Mon Ami Gabi, 19**

**AVAILABLE OPTIONS**

Gls: \$13.00

Btl: \$52.00

---

**Bourgogne - M. Champy, 21**

**AVAILABLE OPTIONS**

Gl: \$20.00

Btl: \$80.00

---

## RED WINE 7

---

**Pinot Noir - Mon Ami Gabi, 20**

**AVAILABLE OPTIONS**

Gls: \$12.00

Btl: \$48.00

---

**Bourgogne - Domaine Gille "Caiottes", 21**

**AVAILABLE OPTIONS**

Gls: \$21.00

Btl: \$84.00

---

**Côtes du Rhône - Domaine Chamfort, 18**

**AVAILABLE OPTIONS**

Gls: \$14.00

Btl: \$56.00

---

**Syrah - Maison Les Alexandrins, 20**

**AVAILABLE OPTIONS**

Gl: \$11.00

Btl: \$44.00

---

**Bordeaux - La Moulinière, 19**

**AVAILABLE OPTIONS**

Gls: \$12.00

Btl: \$48.00

**St.-Émilion - Château Louvie, 18**

**AVAILABLE OPTIONS**

Gls: \$24.00

Btl: \$96.00

**Malbec - Château Armandière, 19**

**AVAILABLE OPTIONS**

Gls: \$13.00

Btl: \$52.00

## **SPARKLING / CHAMPAGNE** 3

---

**Charles de Fère - "Cuvée Jean-Louis" Brut, NV**

**AVAILABLE OPTIONS**

Gls: \$10.00

Btl: \$40.00

**Charles de Fère - "Cuvée Jean-Louis" Rosé, NV**

**AVAILABLE OPTIONS**

Gls: \$10.00

Btl: \$40.00

**Vollereaux Brut - Champagne, NV**

**AVAILABLE OPTIONS**

Gls: \$30.00

Btl: \$120.00

## **VIN AU BISTRO** 13

---

**St. Bris - Simmonet-Febvre, 21**

**\$44.00**

**Riesling - Gustave Lorentz, 21**

**\$52.00**

**Riesling - Pierre Sparr, 21**

**\$44.00**

**Bordeaux - La Moulinière Bordeaux, 20**

**\$52.00**

**Pinot Blanc - Trimbach, 18**

**\$59.00**

**Vouvray - Domaine Gautier Demi Sec, 21**

**\$52.00**

**Chardonnay - Mon Ami Gabi, 19**

**\$52.00**

**Touraine - Thierry Delauney "La Vignette", 22**

**\$48.00**

**Mâcon-Villages - Albert Bichot, 21**

**\$60.00**

**Mâcon-Lugny - Albert Bichot "Les Charmes", 18**

**\$53.00**

**Mâcon-Villages - Domaine Michel Barraud, 20**

**\$64.00**

**Gewurztraminer - Emile Beyer "Tradition", 18**

**\$57.00**

**Côtes du Rhône - J. Luc Colombo "Les Abeilles", 19**

**\$43.00**

**CHAMPAGNE AND SPARKLING WINE** 17

---

Charles de Fère - "Cuvée Jean-Louis" Brut, NV	\$40.00
Charles de Fère - "Cuvée Jean-Louis" Rosé, NV	\$40.00
Domaine Camille Braun - Crémant d'Alsace Brut, NV	\$68.00
Domaine Camille Braun - Crémant d'Alsace Rosé, NV	\$69.00
Vollereaux - Brut, NV	\$120.00
Pol Roger - Brut Réserve "White Foil", NV	\$180.00
Taittinger 'La Francaise' - Brut, NV	\$147.00
Moët & Chandon "Impérial" - Brut, NV	\$165.00
Veuve Clicquot "Yellow Label" - Brut, NV	\$190.00
Taittinger "Prestige" - Brut Rosé, NV	\$195.00
Ayala - Brut "Majeur", NV	\$165.00
Paul Bara - Brut Rosé, NV	\$185.00
Veuve Clicquot - Demi-Sec, NV	\$198.00
Pol Roger - Brut Rosé, 09	\$300.00
Vazart-Coquart "Club Trésors" - Brut, 15	\$225.00
Dom Pérignon - Brut, 12	\$500.00
Mandois - Blanc de Blancs, 17	\$172.00

**BURGUNDY** 12

---

Saint-Véran - Albert Bichot, 20	\$57.00
Viré-Clessé - Domaine Chanson, 22	\$72.00
Pouilly-Fuissé - Domaine Gilles Noblet, 20	\$80.00
Montagny 1er Cru - Vignerons Réunis, 20	\$98.00
Chablis 1er Cru - Vincent Dampt "Côte de Léchet", 22	\$99.00
Chablis 1er Cru - Albert Bichot "Les Vaillons", 19/20	\$120.00
Pouilly-Fuissé - Château-Fuissé "Tête de Cuvée", 19	\$135.00
Auxey-Duresses - Benjamin Leroux, 19	\$135.00
Meursault - Albert Bichot, 19	\$196.00

<b>Chassagne-Montrachet - Albert Bichot, 19</b>	<b>\$220.00</b>
<b>Chablis - Domaine Laroche "St. Martin", 22</b>	<b>\$104.00</b>
<b>Puligny-Montrachet 1er Cru - Dom. Jean-Louis Chavy, 19</b>	<b>\$230.00</b>

## **AUTRES VINS BLANCS** 9

---

<b>Gewürztraminer - Gustave Lorentz, 21</b>	<b>\$76.00</b>
<b>Graves - Château Haut Selve, 19</b>	<b>\$69.00</b>
<b>Condrieu - E. Guigal, 17</b>	<b>\$182.00</b>
<b>Pinot Gris - Gustave Lorentz, 20</b>	<b>\$62.00</b>
<b>Sancerre - Domaine Moreux "Les Bouffants", 20</b>	<b>\$84.00</b>
<b>Pouilly-Fumé - Domaine Cailbourdin "Les Racines", 21</b>	<b>\$100.00</b>
<b>Vouvray - Huet "Le Haut-Lieu", 21</b>	<b>\$105.00</b>
<b>Pessac-Léognan - Gazin-Rocquencourt, 18</b>	<b>\$125.00</b>
<b>Pessac-Léognan - Château de Fieuzal, 18</b>	<b>\$230.00</b>

## **PROVENCE & RHONE** 5

---

<b>Jean-Luc Colombo - Cape Bleue, 21</b>	<b>\$38.00</b>
<b>Côtes de Provence - Le Provençal, 21</b>	<b>\$42.00</b>
<b>Coteaux d'Aix-en-Provence - Aix, 21</b>	<b>\$60.00</b>
<b>Tavel - E. Guigal, 17/19</b>	<b>\$71.00</b>
<b>Bandol - Domaine Bunan "Moulin des Costes", 20</b>	<b>\$99.00</b>

## **BORDEAUX** 9

---

<b>Graves - Château Haut Selve, 18</b>	<b>\$71.00</b>
<b>Médoc - Château Greysac, 16</b>	<b>\$76.00</b>
<b>St.-Émilion Grand Cru - Château Louvie, 18</b>	<b>\$96.00</b>
<b>Pomerol - Château Rocher-Bonregard, 18</b>	<b>\$118.00</b>
<b>Médoc - Château la France Delhomme, 18</b>	<b>\$108.00</b>
<b>St.-Georges-St.-Émilion - Château St. Georges, 18</b>	<b>\$115.00</b>
<b>Pauillac - Château Gaudin, 16</b>	<b>\$160.00</b>

<b>Margaux - Château Laroque, 16</b>	<b>\$160.00</b>
<b>St.-Émilion Grand Cru - Château Lassègue, 12</b>	<b>\$120.00</b>
<b>BOURGOGNE 12</b>	
<b>Moulin-a-Vent - Château des Jacques, 18/19</b>	<b>\$76.00</b>
<b>Morgon - Jean-Ernest Descombes, 19</b>	<b>\$84.00</b>
<b>Bourgogne - Domaine Gille, "Les Caiottes" 21</b>	<b>\$84.00</b>
<b>Santenay 1er Cru - J. Girardin "Maladière", 19</b>	<b>\$166.00</b>
<b>Chassasgne-Montrachet - Guy Amiot "Vielles Vignes", 18/19</b>	<b>\$144.00</b>
<b>Fixin - Bruno Clair, "Champ Perdrix", 18</b>	<b>\$200.00</b>
<b>Santenay 1er Cru - V&amp;S Morey "Passetemps", 14</b>	<b>\$114.00</b>
<b>Pommard 1er Cru - Domaine V. Girardin "Les Epenots", 16</b>	<b>\$232.00</b>
<b>Nuits-Saint-Georges - Domaine Gille "Les Brûlées", 18</b>	<b>\$155.00</b>
<b>Gevrey-Chambertin - Albert Bichot, 17</b>	<b>\$190.00</b>
<b>Beaune 1er Cru - Jean-Marc Boillot "Epenottes", 17</b>	<b>\$240.00</b>
<b>Gevrey-Chambertin - Domaine Odoul-Coquard, 20</b>	<b>\$248.00</b>

## **RHÔNE 9**

<b>Vacqueyras - Domaine Chamfort "La Perdrière", 19</b>	<b>\$70.00</b>
<b>Côtes du Rhône-Villages - Domaine la Nerthe, 21</b>	<b>\$70.00</b>
<b>Gigondas - Domaine Raspail-Ay, 19</b>	<b>\$120.00</b>
<b>Châteauneuf-du-Pape - Dom. de La Solitude, 21</b>	<b>\$142.00</b>
<b>St.-Joseph - Domaine Bott, 20</b>	<b>\$176.00</b>
<b>Crozes-Hermitage - Domaine les Alexandrins, 21</b>	<b>\$88.00</b>
<b>Châteauneuf-du-Pape - André Brunel, 20</b>	<b>\$184.00</b>
<b>St.-Joseph - E Guigal "Lieu-Dit", 20</b>	<b>\$165.00</b>
<b>Côte-Rôtie - Domaine Stéphane Ogier "Mon Village", 20</b>	<b>\$205.00</b>

## **AUTRES VINS ROUGES 4**

<b>St.-Chinian - Château de Ciffre, 19</b>	<b>\$62.00</b>
--	----------------

<b>Bandol - Domaine Bunan, 20</b>	<b>\$108.00</b>
<b>Saumur-Champigny - Arnaud Lambert, "Terres Rouges", 20</b>	<b>\$75.00</b>
<b>Chinon - Charles Joguet, "Chêne Vert", 18</b>	<b>\$165.00</b>

## PRE-SELECT 6 12

---

### Chilled Gazpacho Shooter

basil, cucumber

### Mini Lobster Rolls

maine lobster, celery, lemon mayo

### Quiche Lorraine

jarlsberg, bacon, caramelized onions

### Green City Market Vegetable Quiche

### Classic Croque Monsieur

ham, gruyère cheese, mornay sauce

### Deviled Egg

dijon mustard

### Spicy Salmon Tartare

avocado, olives, kettle chips

### Shrimp Shooter

cocktail sauce

### Vegetable Crudite Cup

blue cheese dip

### Cheese & Berries Cup

jarlsberg, brie, cheddar, fresh seasonal berries

### Charcuterie Cup

chicken liver mousse, rosette de lyon, gruyère cheese, pearl onion, cornichons, french baguette

### Mozzarella & Tomato Skewers

basil, balsamic gastrique

## SWEET 2

---

### Mini Dark Chocolate Mousse

### Mini Fruit & Berry Coupe

## JUST DESSERTS 6

---

### Brownies

## Pecan Bars

---

## Citron Bars

---

## Seasonal Berries

---

## Dark Chocolate Mousse

---

## Chocolate Chip Cookies

---

## SANDWICH PLATTER <sup>4</sup>

---

### Roast Beef

**\$16.95**

horseradish cream, cheddar cheese, lettuce, tomato, ciabatta

---

### Ham & Cheese Baguette

**\$15.95**

smoked ham, gruyère cheese, sweet butter, cornichons

---

### Chicken Salad

**\$14.95**

celery, pickled mustard seed, whole-grain country bread

---

### Avocado Toast

**\$14.95**

hard-boiled egg, pea shoots, watermelon radish, whole-grain country bread

---

## LUNCH DU JOUR <sup>4</sup>

---

### Chilled Gazpacho Soup

basil, cucumber

---

### Salmon Nicoise

yukon potatoes, green beans, hard-boiled egg, cucumber, nicoise olive tapenade

---

### Grilled Chicken Salad

dijon mustard vinaigrette potatoes, herbs

---

### Dark Chocolate Mousse

---

## TEA SANDWICHES <sup>5</sup>

---

### Smoked Salmon

crème fraîche & capers on brioche

---

### Organic Egg Salad

pea shoots on pumpnickel

---

### Cucumber & Cream Cheese

sesame seeds

---

### Smoked Ham & Jarlsberg Cheese

dijon butter & cornichons

---

## Watermelon Radish

nicoise olive spread on multigrain

## SWEETS <sup>1</sup>

---

### Sugar Scone

whipped cream & berry preserves

## MAINS <sup>2</sup>

---

### Local Made Hot Dogs

sport peppers, pickles, relish, tomatoes, celery salt, mustard on poppy seed bun

---

### Sloppy Josephine's

prime beef, onions, pepper on brioche bun

## SIDES <sup>3</sup>

---

### Mixed Greens Salad

shaved vegetables, white balsamic vinaigrette

---

### Pasta Salad

corsican feta, cherry tomatoes, basil

---

### House Made Kettle Chips

## DESSERT <sup>1</sup>

---

### Housemade Chocolate Chip Cookies

## SALAD <sup>2</sup>

---

### Caesar Salad

---

### Mixed Greens Salad

shaved vegetables, white balsamic vinaigrette

## VODKA <sup>10</sup>

---

### Mon Ami House Vodka

---

### Chopin

---

### Ketel One Botanicals Cucumber & Mint

---

### Grey Goose

---

### Grey Goose Citron

---

### Grey Goose White Peach & Rosemary Essence

---

**Ketel One**

---

**Tito's**

---

**Grey Goose Strawberry & Lemongrass Essence**

---

**Basic**

---

**GIN** 6

---

**Bombay Sapphire Gin**

---

**Hendrick's Gin**

---

**Gray Whale**

---

**Monkey 47 Gin**

---

**Mon Ami Gabi House Gin**

---

**Sweet Gwendoline**

---

**TEQUILA / MEZCAL** 6

---

**Teremana Blanco**

---

**Codigo Rosa**

---

**Codigo Anejo**

---

**Teremana Reposado**

---

**Ilegal Reposado**

---

**Dos Hombres Mezcal**

---

**WHISKEY / BOURBON / RYE** 12

---

**Four Roses Bourbon**

---

**Redemption High Rye Bourbon**

---

**Bulleit Borubon**

---

**Knob Creek**

---

**Maker's Mark**

---

**Elijah Craig Rye**

---

**Elijah Craig Bourbon**

---

**Basil Hayden's**

---

**Woodford Reserve**

---

**Bulleit Rye**

---

**Old Overholt Rye**

---

**Jameson Irish Whiskey**

---

**BLENDED & SINGLE MALT SCOTCH 3**

---

**Johnny Walker Black Label**

---

**Dewar's White Label**

---

**Chivas Regal**

---

**COGNAC / ARMAGNAC / CALVADOS 5**

---

**Pierre Ferrand 1840 1er Cru**

---

**Pierre Ferrand Reserve Double Cask**

---

**Hennessey VSOP**

---

**Gelas Bas Armangac**

---

**Coquerel Calvados**

---

**EAU DE VIE 3**

---

**Clear Creek Pear Brandy**

---

**Jean-Paul Mette Prunelle**

---

**G.E. Massenez Kirsch Vieux Cherry**

---

**PORTS / SHERRY / FORTIFIED WINES 6**

---

**Quinta do Noval 10 year Tawny**

---

**Quinta do Noval 20 year Tawny**

---

**Quinta do Noval 40 year Tawny**

---

**Emilio Lustau Puerto Fino (Dry Sherry)**

---

**Lustau Pedro Ximenez PX Oloroso Sherry**

---

**Pierre Ferrand Pineau de Charentes**

---

**LIQUEURS / AFTER DINNER DRINKS 15**

---

**Baileys**

---

**B&B**

---

**Briottet Cassis**

---

**Chambord**

---

**Cointreau**

---

**Disaronno Amaretto**

---

**Drambuie**

---

**Frangelico**

---

**Grand Marnier**

---

**Kahlua**

---

**Luxardo Limoncello**

---

**Luxardo Maraschino**

---

**Mr. Black Coffee Liqueur**

---

**Ramizzoti Sambucca**

---

**St. Germain Elderflower Liqueur**

---

## **APERTIFS / DIGESTIFS** 6

---

**Aperol**

---

**Campari**

---

**Pernod**

---

**Ricard**

---

**Averna Amaro**

---

**Foro Amaro**

---

## **SPECIALS** 1

---

**Cassoulet Touloussain**

**\$43.95**

northern white beans, garlic sausage, sausage de Toulouse, pork belly, duck confit

---

## **FRUITS DE MER** 4

---

**1/2 Doz. Oysters on the Half Shell\***

**\$23.95**

flown in daily from the cold waters of the east coast

---

<b>Jumbo Shrimp Cocktail</b>	<b>\$23.95</b>
served ice cold	
<b>Warm Oishii Prawns</b>	<b>\$23.95</b>
lemon, brown butter, capers, chervil	
<b>Small Pot of Mussels Marinière</b>	<b>\$18.95</b>
leek, onion, garlic, white wine, herb butter	

## GRAND PLATEAU 2

---

<b>Chilled Maine Lobster, Shrimp and Oysters*</b>	<b>\$98.95</b>
cocktail sauce; mignonette; dijon aioli	
<b>Caviar Service</b>	<b>\$98.95</b>
one ounce of golden kaluga caviar with traditional garnish, crème fraîche & brioche toast	

## CLASSIC CUTS 3

---

<b>Hanger Steak*</b>	<b>\$36.95</b>
the butcher's cut, bordeaux butter	
<b>Filet Mignon au Poivre*</b>	<b>\$45.95</b>
crème fraîche	
<b>Filet Mignon*</b>	<b>\$45.95</b>
bordeaux butter, red wine reduction	

## CÔTE DE BOEUF\* 1

---

<b>Côte de Boeuf*</b>	<b>\$74.95</b>
22 oz bone-in ribeye smothered in leek & shallot beef butter, served with whipped horseradish crème	

## ACCOMPAGNEMENTS 8

---

<b>Creamed Spinach</b>	<b>\$8.50</b>
<b>Pommes Purée</b>	<b>\$7.50</b>
<b>Cauliflower Purée</b>	<b>\$8.95</b>
<b>Hand-Cut Frites</b>	<b>\$4.95</b>
<b>French Green Beans</b>	<b>\$7.50</b>
<b>Garlic Spinach</b>	<b>\$7.50</b>
<b>Sautéed Mushrooms</b>	<b>\$9.95</b>
<b>Macaroni Gratin</b>	<b>\$12.95</b>

## FIRST COURSE 2

---

## Warmed Baguette

jam and sweet cream butter

---

## Fruit & Berry Coupe

## ENTRÉE 9

---

### Classic Eggs Benedict

canadian bacon, poached eggs, hollandaise sauce

---

### Salmon Benedict

smoked salmon, capers, red onions, english muffin

---

### Steak Benedict

grilled prime steak, soft-poached egg, hollandaise sauce

---

### Artichoke & Spinach Benedict

florentine style

---

### Quiche Lorraine

bacon, caramelized onion, jarlsberg cheese

---

### Seasonal Vegetable Quiche

petite salad

---

### Croque Monsieur

ham, gruyère cheese, mornay sauce, frites

---

### Applewood Smoked Salmon

traditional garnish, brioche toast

---

### French Toast

whipped cream, blueberry sauce

---

## SOUP OR SALAD 6

---

### Onion Soup au Gratin

baked with gruyère cheese (half portion served for each guest)

---

### Seasonal Soup du Jour

---

### Caesar Salad

grana padano, baguette croutons, chili oil

---

### Little Gem Salad

roquefort, celery, walnuts, champagne-honey vinaigrette

---

### Frisée & Lardon Salad

warm, thick-cut bacon, soft-poached organic egg, champagne-dijon vinaigrette

---

### Petite Green Salad

avocado, herbs, verjus vinaigrette (groups of 20 or less)

## ADDITIONAL SIDES 4

---

### French Green Beans

\$7.50 per order

---

### Creamed Spinach

\$8.50 per order

---

### Sautéed Mushrooms

\$9.95 per order

---

### Macaroni Gratin

\$12.95 per order

---

## ENTRÉE ENHANCEMENTS 4

---

### Côte de Boeuf

22 oz. bone-in ribeye, leek & shallot beef butter, whipped horseradish cream; additional \$40 per order, counts required five days prior to event date

---

### Dover Sole

trumpet mushroom conserva, lobster aioli, citrus lace; additional \$20 per order, counts required two weeks prior to event date

---

### Roasted Chicken a la Grand-Mere

crispy free-range half chicken, thick-cut bacon, sautéed mushrooms, pommes purée, chicken au jus; additional \$5 per order, counts required five days prior to event date

---

### Beef Bourguignon

buttered egg noodles, bacon, carrots, pearl onions; additional \$6 per order, counts required five days prior to event date

---

## SAVORY 14

---

### Classic Croque Monsieur

**\$24.00**

ham, gruyère cheese, mornay sauce

---

### French Radish Tartine

**\$24.00**

whipped butter, maldon salt

---

### Roasted Potato Cup

**\$28.00**

wild mushroom duxelles, balsamic glaze, chervil

---

### Artichoke Confit

**\$28.00**

preserved lemon aioli, pickled pearl onion

---

### Quiche Lorraine

**\$30.00**

bacon, jarlsberg cheese, caramelized onions

---

### Chicken Liver Mousse

**\$32.00**

onion marmalade

---

### Deviled Egg

**\$32.00**

dijon mustard

---

<b>Crispy Panisse</b>	<b>\$32.00</b>
tomato jam, basil	
<b>Smoked Salmon</b>	<b>\$36.00</b>
brioche, lemon crème fraîche, dill, capers	
<b>Spicy Salmon Tartare</b>	<b>\$38.00</b>
avocado, gaufrette chip	
<b>Steak Tartare</b>	<b>\$44.00</b>
dijon aioli, hand-cut gaufrette chips	
<b>Shrimp Cocktail Shooters</b>	<b>\$48.00</b>
spicy cocktail sauce	
<b>East Coast Oysters</b>	<b>\$48.00</b>
on the half shell, spicy cocktail sauce	
<b>Charcuterie &amp; Assorted Cheese Display</b>	<b>\$14.00</b>

## DRINK PACKAGES <sup>2</sup>

### Beer & Wine

includes select imported and domestic beers, house wines

#### AVAILABLE OPTIONS

For 2 Hours: \$32.00

For 3 Hours: \$42.00

For 4 Hours: \$52.00

### Premium Bar

includes specialty cocktails, martinis, select wines & beer

#### AVAILABLE OPTIONS

For 2 Hours: \$50.00

For 3 Hours: \$60.00

For 4 Hours: \$70.00

## BRUNCH PACKAGES <sup>2</sup>

### Mocktail Package

includes seasonal selections

#### AVAILABLE OPTIONS

For 2 Hours: \$10.00

For 3 Hours: \$15.00

### Cocktail Package

includes mimosa with orange or grapefruit juice, seasonal elixirs, bellini and gabi bloody mary select imported and domestic beers and select wines

#### AVAILABLE OPTIONS

For 2 Hours: \$32.00

For 3 Hours: \$42.00

## HOST BAR <sup>2</sup>

### Sparkling Cocktails

house sparkling brut and classic orange, grapefruit juice or seasonal elixir

#### AVAILABLE OPTIONS

\$12.95

\$47.95

### Juice

cranberry, orange, pineapple, apple

**\$3.50**

## JUNE 1-7 <sup>1</sup>

---

### Beef Wellington

\$47.95

Beef tenderloin, mushroom duxelle, spinach red wine reduction

## COFFEE DRINKS <sup>4</sup>

---

### Gabi's House Blend

\$3.95

regular or decaf

### Cappuccino

\$4.95

### Espresso

\$4.50

### Classic Affogato

AVAILABLE OPTIONS

espresso, vanilla ice cream, butter cookie

\$9.95

Add Mr. Black Coffee Liqueur: \$6.00

## FEATURED DRINK <sup>1</sup>

---

### Black Velvet Espresso Martini

\$14.95

espresso, mr. black coffee liqueur, vodka or mezcal, demerara, crème de cacao

## RARE TEA CELLAR <sup>6</sup>

---

### Crema Earl Grey - Black Tea

### Regal English Breakfast - Black Tea

### Emperor's Dragonwell - Green Tea

### Moonlight Jasmine Blossom - Green Tea

### Grapefruit Grove Elixir - Caffeine Free

### Emperor's Chamomile - Herbal, Caffeine Free

## COGNAC, ARMAGNAC, CALVADOS <sup>7</sup>

---

### Coquerel Calvados

\$14.00

### D'Usse VSOP

\$16.00

### Gelas 8 Year Bas Armagnac

\$14.00

### Pierre Ferrand 1840, 1er Cru

\$15.00

### Pierre Ferrand Reserve DBL. Cask

\$28.00

### Pierre Ferrand Year of The Rabbit

\$24.00

### Pierre Ferrand SDA

\$60.00

## PORT, WINE 3

---

**Quinta do Noval 10 Year** **\$12.00**

---

**Quinta do Noval 20 Year** **\$18.00**

---

**Sauternes, Chateau Fontaine, 19** **\$16.00**

## FOR THE TABLE 1

---

**Warmed Baguette, Sweet Cream Butter & Preserves**

## HORS D'OEUVRE 3

---

### **Fruit & Berry Coupe**

honey, mint

---

### **Onion Soup au Gratin**

the french classic baked with gruyère

---

### **Frisée & Lardon Salad\***

warm thick-cut bacon, soft-poached organic egg, champagne-dijon vinaigrette