



# DINE AROUND THE WORLD



## Dine Around The World: France

Friday, March 27, 2020 | 6:00pm Reception | 6:30pm Dinner

### TO PURCHASE YOUR EVENT TICKETS:

- Call us at (979) 776-2181
- Email [events@christophersworldgrille.com](mailto:events@christophersworldgrille.com)
- Visit [www.christophersworldgrille.com/events](http://www.christophersworldgrille.com/events)

### PRICE:

\$110 per person  
(before tax & gratuity)

Includes multi-course menu with selected alcoholic beverages. Price does not include tax & gratuity.

### WELCOME DRINK

St. Germain Cocktail

### TABLE TREATS

L'Huile D'Olive  
(Olive Oil)

Olives marinées à L'Orange et Piments  
(Marinated Olives with Orange and Chiles)

Beurre Fouetté au sel Maldon de Mer  
(Whipped Butter with Maldon Sea Salt)

### 1ST COURSE

Plat Charcuterie au Jambon de Bayonne, Jambon Cuit, Pâté de Campagne, Marget de Canard fume, Mousseline de Foie Gras, Moutarde de Dijon, Oignons au vinaigre et Cornichons

(Chacuterie Platter with Bayonne Ham, Smoked Ham, Country Style Pate, Smoked Duck Breast, Foie Gras Mousse, Dijon Mustard, Pickled Onions & Cornichons)

Salade Frisée  
(Frisée Salad)

Baguettes chaudes  
(Warm Baguettes)

### 2ND COURSE

Millefeuille aux Tomates et au Fromage de Chèvre  
Mousse en Parfait avec Pesto à la Roquette et  
Pain de Campagne Grillé

(Layered Tomato and Goat Cheese Mousse Parfait  
with Arugula Pesto and Grilled Country Bread)

Tarte à L'Oignon  
(Caramelized Onion Tart)

### 3RD COURSE

Bouillabaisse avec Baguette Rouille, Crevettes,  
Coquilles, Moules et Dorade Rouge poché dans un  
Bouillon Tomate Safran avec Estragon et Pernod

(Bouillabaisse with Rouille Baguette Shrimp, Scallops,  
Mussels and Snapper poached in a rich  
Tomato-Saffron Broth with  
Tarragon and Pernod Anise Liqueur)

### 4TH COURSE

Entrecôte Provençale avec Pommes au Gratin et  
Beurre Blanc Dijonnaise

(Bone-in Ribeye Provençale with Potatoes au  
Gratin and Dijon Butter Sauce)

### 5TH COURSE

Fromages avec Beurre, Confitures et Miel

(Assorted Imported French Cheeses  
with Butter, Marmelade and Honey)

### 6TH COURSE

Tarte Tatin  
avec Sauce Caramel et Crème Fraîche

(Caramelized Apple Tart in Puff Pastry with  
Caramel Sauce and Crème Fraîche)

### FRENCH WINES

\*In order to attend this event, tickets must be purchased in advance. Event may be canceled one week prior for a full refund if minimum ticket sales are not met. Menu substitutions for dietary accommodations are unfortunately not available.

**Christopher's**  
WORLD GRILLE