

Prix Fixe Dinner

Maximum 50 People

American

Amuse Bouche

Seared Hamachi with Micro Greens, Olive Oil and Lemon

Seared sea Scallops with Truffle Lobster Jus

Intermezzo

Grilled Veal Rib Eye

Artichokes, Preserved Tomatoes, Fingerling Potatoes and Thyme Roasted Chicken Jus

Pineapple Tart with Vanilla Caramel

illy Coffee, Tea Selection

seventy five dollars per person

European

Amuse Bouche

Lobster Salad

Artichokes, Quail Egg and Caper Berry

Olive Oil Poached Snapper

Lemon Caper Scented Vegetables in Saffron Mussel Stock and Herb Salad

Porcini Tarte Tatin

Seared Foie Gras and Balsamico

Intermezzo

Summerfield Farms Rack of Lamb

Watercress, Golden Raisins, Pine Nuts and Red Wine Sauce

Classic Chocolate Terrine with Pistachio Sauce

illy Coffee, Tea Selection

hundred ten dollars per person

Banquet Events are subject to 20% Service Charge, 10.775% Sales Tax on Food and 13.275% Sales Tax on Liquor

graves|601 hotel

601 First Avenue North ~ Minneapolis ~ MN 55403 Telephone 612-677-1100
070109

Asian Fusion

Amuse Bouche

Rare Seared Tuna

Salad of Spicy Mint and Curry Vinaigrette

Thai Cockles

Orange Jasmine Rice, Kafir Lime Leaf and Lemongrass

Soy Braised Lamb Shank

On Ginger Risotto

Green Tea Sharbetto

Five Spice Duck Breast

Shitake Mushrooms and Mirin

Mesclun Salad with Roasted Shallot and Sake Vinaigrette

Ginger Infused Pot de Crème

Lemon Grass Cream

illy Coffee, Tea Selection

ninety five dollars per person

Banquet Events are subject to 20% Service Charge, 10.775% Sales Tax on Food and 13.275% Sales Tax on Liquor

graves|601 hotel

601 First Avenue North ~ Minneapolis ~ MN 55403 Telephone 612-677-1100
070109