LEVANT

HOLIDAY PRIX FIXE MENU

WELCOME COURSE

SPARKLING WINE & AMUSE BOUCHE

A complimentary glass of sparkling wine served with the chef's handcrafted bite
Non alcoholic sparkling wine option available

FIRST COURSE

One Choice Per Guest

CREAMY MUSHROOM SOUP

Blend of sautéed mushrooms, garlic,herbs, and cream, white wine, fresh parsley.

CHICKEN CROQUETTES

Crispy organic chicken croquettes with a creamy béchamel filling, served with house-made aioli

SESAME TUNA TARTARE

Sushi-grade yellow fin tuna with shallots, sesame, lime zest, ginger, coriander, fresh lime juice with a panko crumbe

WAGYU STEAK TARTARE

Hand chopped prime filet mignon with shallots,capers, mustard and topped with quail egg,served with toasted baguette crostini

CRISPY GOAT CHEESE

Pastry sheets filled with goat cheese and herbs (Vegeterian)

RATATOUILLE CROSTINI

Toasted crostini topped with roasted seasonal vegetables, herbs, and olive oil. Served chilledl (V-VG-Dairy Free)

MAIN COURSE

One Choice Per Guest

RISOTTO SAFRANÉ

Saffron-infused risotto finished with butter and Parmesan with clams, jumbo shrimp, seasonal vegetables, and fresh basil

BEEF BOURGUIGNON

Slow-cooked French beef stew in a rich red wine sauce with carrots, mushrooms, pearl onions, and bacon. Served over mashed potatoes

FRENCH ONION SPAGHETTI

Spaghetti cooked in savory beef broth with caramelized onions, topped with melted cheese and crispy shallots for a French-inspired twis

SEABASS

Pan-seared Mediterranean seabass (fillet) with mashed potatoes, sautéed spinach & lemon butter sauce

COQ AU VIN

Slow-braised bone-in chicken in a Burgundy wine sauce with herbs, onions, mushrooms, carrots, and bacon, Served over mashed potatoes

BOEUF CAFÉ DE PARIS

Beef tenderloin and finished with Café de Paris butter, served with mashed potato & asparagus

LÉGUMES RÔTIS

Roasted seasonal fresh vegetables, tossed with garlic, extra virgin olive oil, and lemon juice. (Vegan, Vegeterian,Gluten Free)

DESSERT

One Choice Per Guest

SAN SEBASTIAN CHEESECAKE

Spanish Basque cheesecake – perfectly light, creamy and smooth, baked to caramelized perfection

CRÈME BRÛLÉE

Creamy espresso-infused custard, finished with a perfectly caramelized sugar crust

ALMOND CAKE

Classic almond cake based on sabayon with lemon zest, almond flour, icing sugar.

BEVERAGE

COMPLIMENTARY BEVERAGE

Enjoy a complimentary glass of your choice: wine, cocktail, beer, or mocktail.

Limit of 1 glass per guest. Additional glasses will be charged at the regular price.

$95

Per Person

State Sales Tax & Gratuity Not Included

Please inform your server of any allergies or dietary restrictions before ordering. Certain dishes may contain nuts, dairy, gluten, or shellfish. Consuming raw or undercooked meats, seafood, or eggs may increase your risk of foodborne illness.

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COCKTAIL-WINE-BEER



Limit of one glass per guest; additional glasses will be charged at regular price.
Please inform your server if you'd like to order a classic cocktail

SIGNATURE COCKTAILS

ILLUSIONIST PALOMA
Tequila, Aperol,Grapefruit Juice, Lime Juice, Agave Nectar,Himalayan Pink Salt Rim

THE JUGGLER
Gin, House-made Sour Mix, St.Germain ,Fresh Cucumber ,Tonic Water

PASSIONATE STILT WALKER
Vodka ,Elderflower Liqueur,Passion Fruit Purée,Citrus

PARISIAN SANGRIA
Artisanal Sangria Infused with Seasonal Fruits, Flavors, and Sparkling Wine

FIRE DRINKER
Mezcal,Orange Liqueur,Citrus,House-Made Jalapeno,Mango, Agave ,Tajin Rim

ACROBAT
Rum, Lime Juice,Mango Purée, Grenadine, Mint, Club Soda

CONTORTIONIST
Gin, Lychee Liqueur, Strawberry Purée, Zesty Citrus

SNAKE CHARMER
Bourbon,Campari,Rosso Vermouth,Black Walnut Bitter

NON ALCOHOLIC COCKTAILS

COBBLE HILL CRUSH
Homemade Hibiscus, Fresh Basil , Lemonade
Organic Agave and Club Soda

CARROLL GARDENS
Crafted with mango and peach puree,
freshly squeezed lime juice, mint leaves, and soda water

WINE BY THE GLASS

RED

COTES DU RHONE
Cave La Comtadine

MALBEC
Mendoza, Argentina

PINOT NOIR
Languedoc-Roussillon, France

ROSE

BISOU ROSE
Languedoc-Rousillon, France

WHITE

SAUVIGNON BLANC
Loire Valley, France

PINOT GRIGIO
Delle Venezia, Italy

CHARDONNAY
Languedoc-Roussillon ,France

SPARKLING

PROSECCO BRUT.
Villa Jolanda,Veneto , Italy

BEER

KRONENBOURG 1664 - BROOKLYN LAGER - HEINEKEN -
PERONI NASTRO AZZURRO-STELLA ARTOIS -BENGALI SIX POINT IPA - SIERRA NEVADA PALE ALE

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