

# *Cacharel*

Restaurant & Grand Ballroom

## *Dinner Menu*

### **Appetizers & Salads**

- ~Sautéed Jumbo Sea Scallops on a Bed of Cauliflower Puree served with Fried Leeks~
- ~ Escargot "Cacharel" ~
- ~ Soup du Jour ~
- ~ Caesar Salad Prepared the Classic Way ~
- ~ Belgian Endive and Watercress Salad served with Apples, Walnuts and Wisconsin Blue Cheese~
- ~Baby Spinach Salad served with Red Beets, Feta Cheese and Tossed in a Champagne Vinaigrette~

### **Entrees**

- ~ Swordfish Piccata served on a Bed of Angel Hair Pasta and a Lemon Butter Sauce with Capers ~
- ~ Sautéed Filet of Norwegian Salmon served on a Champagne Dill Sauce ~
- ~ Baked Chicken in a Texas Pecan Crust served on a Port Wine Cream Sauce with Asparagus ~
- ~ Sautéed Thick Center Cut Pork Rib Chop served with a Chipotle Pepper Sauce with Texas Goat Cheese ~
- ~ Sliced Roasted Breast of Duck served on a Mango Cinnamon Sauce~
- ~ Sliced Roasted Rack of Lamb served in a Herb Crust On a Roasted Garlic and Rosemary sauce **+\$7.50** ~

### **Desserts**

- ~ Apricot Soufflé served with Roasted Macadamia Nuts ~
- ~ Warm Texas Peaches served Vanilla Bean Ice Cream Topped with Blue Berries~
- ~ Phyllo Layers Filled with "White Chocolate Mousse" Garnished with Fresh Raspberries **+\$4.50** ~
- ~ Chocolate Soufflé ~
- ~ Almond Tulip Filled with Hazelnut Ice Cream and Fresh Berries ~
- ~ New York Style Cheese Cake served with a Raspberry Coulis ~

**\$48.50** per person

Our 7th Floor **Grand Ballroom** is available for Corporate Events, Weddings, Galas, Holidays Parties, Symposiums and Banquets.

Seating Capacity is 350.

**For more information contact our Sales Department at 817-640-9981**