

french heritage | american spirits | timeless surroundings



PRIVATE DINING

The private dining room at Restaurant Orsay is the perfect balance between style and substance. With seating capacity up to 35 guests, the private dining room is designed to evoke feelings of lush intimacy, the space is nonetheless perfect for meetings and conferences as well. State of the art audiovisual equipment and internet access will accommodate any need, from a bride and groom's most cherished moments, to professional meetings requiring high-impact presentations.

The Restaurant Orsay staff will create a meal and event that reflect your personality and goals, whether that means haute sandwiches, light fare, or the meal of a lifetime. Our chefs will work with you to create a culinary event to be proud of that also reflects your personality and any dietary considerations. Our talented staff will liaise with the florist, the musicians, and even the rental company to ensure that every detail is attended to.



HORS D'OEUVRES MENU

Raw Bar Plateaux

PETITE \$28

GRAND \$78

ORSAY \$228

1/2 Dozen Assorted Oysters
1/2 Dozen Poached Shrimp
1 Dozen Chilled Mussels
Marinated Calamari
House-made Sauces

1 Dozen Assorted Oysters
1 Dozen Poached Shrimp
2 Dozen Chilled Mussels
1 Whole Poached Lobster
Marinated Calamari
House-made Sauces

3 Dozen Assorted Oysters
3 Dozen Poached Shrimp
6 Dozen Chilled Mussels
3 Whole Poached Lobsters
Marinated Calamari
House-made Sauces

RAW GULF COAST OYSTERS

Sauce mignonette, house-made cocktail sauce
\$15 per dozen

RAW EAST COAST OR WEST COAST OYSTERS

Sauce mignonette, house-made cocktail sauce
Market price

SHRIMP COCKTAIL

Poached wild Georgia shrimp, house-made
cocktail sauce, fresh horseradish
\$20 per dozen

CHILLED MUSSELS

Poached Prince Edward Island mussels,
house-made sauce remoulade
\$9 per dozen

SEA SCALLOP TARTARE CANAPES

Diced raw sea scallop, jalapeno, cucumber,
key lime vinaigrette, potato crisps
\$18 per dozen

KING CRAB CANAPES

chilled hollandaise, asparagus, black truffle
\$48 per dozen

SALMON TARTARE

Diced raw salmon, salt cured lemon, capers,
extra virgin olive oil, chives, fingerling
potato gaufrettes
\$18 per dozen

STEAK TARTARE CANAPES

Diced raw beef tenderloin, capers, red onion,
mustard oil, spicy aioli, crispy baguette
\$21 per dozen

SALAD NICOISE

Raw yellowfin tuna, sieved egg yolk,
shaved hericots verts, Spanish anchovies,
Nicoise vinaigrette
\$30 per dozen

Farm Raised Caviar

Creme fraiche, red onion, sieved egg, capers, potato crisps

AMERICAN STURGEON

\$70 per ounce

FRENCH OSETRA

\$160 per ounce

AMERICAN WHITE STURGEON OSETRA

\$120 per ounce

CASPIAN SEVRUGA

\$300 per ounce

Cheese Selections

Spiced pecans, dried fruits, fresh berries, truffle honey & crostini

CHEESE 101

10 guests \$30
20 guests \$60
30 guests \$90

CHEESE 201

10 guests \$45
20 guests \$90
30 guests \$135

MARINATED OLIVES & MARCONA ALMONDS

10 guests \$20
20 guests \$40
30 guests \$60

PATE, CORNICHONS, PICKLED ONIONS, DIJON & WHOLE GRAIN MUSTARD, CROSTINI

10 guests \$25
20 guests \$50
30 guests \$75

Assorted Cured & Smoked Meats

MEATS 101

10 guests \$40
20 guests \$80
30 guests \$120

MEATS 201

10 guests \$70
20 guests \$140
30 guests \$210

“REALLY PETITE” FILET MIGNONS

Sous vide beef tenderloin, bone marrow,
wild mushroom crust, fleur de sel
\$45 per dozen

HEIRLOOM TOMATOES
Extra virgin olive oil, 25 year old balsamic
vinegar, micro herbs, fleur de sel
\$30 per dozen

SALT CURED HUDSON VALLEY FOIE GRAS

House-made brioche, gelee of local
wildflower honey, black sea salt
\$48 per dozen

ROASTED OYSTERS
Eden Farms bacon, fresh spinach,
Parmigiano-Reggiano
\$18 per dozen

SHRIMP & GRITS

Poached wild Georgia shrimp, Anson Mills
grits, roasted corn & bacon relish
\$26 per dozen

HARICOTS VERTS SALAD
French green beans, roasted hazelnuts,
creme fraiche vinaigrette
\$14 per dozen

ORSAY BURGER SLIDERS & FRITES

Grass fed beef, seared foie gras, red onion
marmalade, house-made brioche bun
\$60 per dozen

**MOROCCAN SPICED
GROVE FARMS LAMB**
Couscous, Marcona almonds,
Granny Smith apple gremolata
\$30 per dozen

LOBSTER “BLT”

House-made brioche, poached lobster,
Eden Farms bacon, tomato, micro herbs
\$30 per dozen

DINNER MENU ONE

Appetizers

1/2 DOZEN GULF COAST OYSTERS
Sauce mignonette & cocktail

MUSHROOM BISQUE
Creme fraiche, chives

ORSAY SALAD
Baby lettuces, Parmigiano-Reggiano, red onion,
Dijon champagne vinaigrette

Entrees

PRINCE EDWARD ISLAND MUSSELS & FRITES
White wine, garlic, butter, thyme, house-made pommes frites

CAROLINA TROUT
Glazed haricots verts, toasted Marcona almonds,
lemon brown butter vinaigrette

ROASTED BLACK HOG FARM CHICKEN
Ragout of spring vegetables, truffled mashed
potatoes, poultry jus

BOEUF BOURGUIGNON
Red wine braised beef, poached baby potatoes,
carrots, leeks, wild mushrooms

Desserts

CRÈME BRULÉE*
Vanilla bean custard, caramelized sugar crust

FLORIDA BLUEBERRY SHORTCAKE
Citrus macerated Florida blueberries,
whipped mascarpone, ginger citrus syrup

\$45 Per Person

*Not available for carry out

DINNER MENU TWO

Appetizers

1/2 DOZEN GULF COAST OYSTERS

Sauce mignonette & cocktail

MUSHROOM BISQUE

Creme fraiche, chives

ORSAY SALAD

Baby lettuces, Parmigiano-Reggiano, red onion,
Dijon champagne vinaigrette

SEA SCALLOP TARTARE

Cucumber, jalapeno, lime vinaigrette,
fleur de sel, house-made potato crisps

Entrees

PRINCE EDWARD ISLAND MUSSELS & FRITES

White wine, garlic, butter, thyme, house-made pommes frites

CAROLINA TROUT

Glazed haricots verts, Marcona almonds, fingerling potatoes,
lemon brown butter vinaigrette

STEAK FRITES

Hanger steak, red wine jus, house-made pommes frites

RAGOUT OF GROVE FARMS LAMB

Fresh pappardelle, tomato, rosemary,
Parmigiano-Reggiano

Desserts

CRÈME BRULÉE*

Vanilla bean custard, caramelized sugar crust

FLORIDA BLUEBERRY SHORTCAKE

Citrus macerated Florida blueberries,
whipped mascarpone, ginger citrus syrup

\$55 Per Person

*Not available for carry out

DINNER MENU THREE

Appetizers

1/2 DOZEN EAST COAST OR WEST COAST OYSTERS

Sauce mignonette & cocktail

PRINCE EDWARD ISLAND MUSSELS

White wine, garlic, butter, thyme

TROIS FOIE MOUSSE

Chicken liver, duck liver, foie gras, red onion marmalade

STEAK TARTARE

Capers, red onion, mustard oil

Seared foie gras with brioche & vanilla roasted pear available for a \$15 supplement

Entrees

PAN ROASTED FISH

Artichokes, carrots, nicoise olives,
roasted fingerling potatoes, tomato confit, vegetable nage

MAPLE LEAF FARMS DUCK BREAST

French green lentils, Eden Farms bacon, parsnip puree,
roasted duck jus, crispy parsnips

FILET MIGNON

Truffled mashed potatoes, wild mushrooms,
bacon, asparagus, red wine jus

RAGOUT OF GROVE FARMS LAMB PASTA

Pappardelle, tomato, rosemary, Parmigiano-Reggiano

LOBSTER RISOTTO

Whole poached Maine lobster, lobster roe,
asparagus, roasted lobster reduction

Desserts

CRÈME BRULEE *

Vanilla bean custard, caramelized sugar crust

FLORIDA BLUEBERRY SHORTCAKE

Citrus macerated Florida blueberries,
whipped mascarpone, ginger citrus syrup

S'MORE

House made graham cracker, semisweet chocolate ganache,
housemade marshmallow, black cocoa ice cream,
peanut brittle

*Not available for carry out

\$75 Per Person