

french heritage | american spirits | timeless surroundings



PRIVATE DINING



The Brocade Room at Restaurant Orsay is the perfect balance between style and substance. With a seating capacity of up to 40 guests, the private dining room is designed to evoke feelings of lush intimacy. The space is nonetheless perfect for meetings and conferences. The room features audio-visual equipment and internet access that 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 reflects 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. 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 \$40 orsay \$80 grand \$130

1/2 Dozen Gulf Oysters,
Marinated Calamari,
Chilled Shrimp, Mussels,
Scallop Tartare
House-made Sauces

1/2 Dozen Gulf Oysters,
Marinated Calamari,
Chilled Shrimp, Mussels
King Crab, Scallop Tartare, 1/2 Dozen
each West and East Coast Oysters,
House-made Sauces

1/2 Dozen Gulf Oysters,
Marinated Calamari,
Chilled Shrimp, Mussels
King Crab, Scallop Tartare, 1/2 Dozen
each West and East Coast Oysters, Whole
Poached Lobster, Crudo, Oyster's Orsay
House-made sauces

raw gulf coast oysters

Sauce mignonette, house-made
cocktail sauce \$3.00 per each

raw east coast oysters

Sauce mignonette, house-made
cocktail sauce \$3.00 per each

raw west coast oysters

Sauce mignonette, house-made
cocktail sauce \$4.00 per each

shrimp cocktail

Poached wild Georgia shrimp, house-made
cocktail sauce, fresh horseradish \$1.67 per each

chilled mussels

Poached Prince Edward Island mussels,
house-made sauce remoulade \$.75 per each

heirloom tomatoes

Extra virgin olive oil, 25 year old balsamic
vinegar, micro herbs, fleur de sel \$2.50 per each

sea scallop tartare canapes

Diced raw sea scallop, jalapeno, cucumber,
key lime vinaigrette, potato crisps \$1.5 per each

king crab toast

Tarragon aioli, shaved radish, celery leaves \$2.75 per each

steak tartare canapes

Diced raw beef tenderloin, capers, red onion,
mustard oil, spicy aioli, crispy baguette \$1.75 per each

salad nicoise*

Seared tuna, sieved egg yolk, haricots verts,
Spanish anchovies, Nicoise vinaigrette \$2.5 per each

trois foie mousse crostini

Chicken liver, duck liver, foie gras, red onion
marmalade \$2 per each

seasonal rillettes crostini

Traditional accoutrements \$2 per each

pâté du jour crostini

Dijon mustard, cornichons \$2 per each

haricots verts salad

French green beans, roasted hazelnuts,
creme fraiche vinaigrette \$1.17 per each

smoked trout spread

Olive oil cornmeal cracker, dressed
arugula \$2 per each

scallop crudo*

Raw Maine diver scallop, tarragon flowers, shaved
truffle, extra virgin olive oil \$3 per each

*Advance notice needed to prepare

Caviar Service

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

american sturgeon (UGA)

\$70 per ounce

smoked steelhead roe

\$160 per ounce

american white sturgeon osetra

\$120 per ounce

russian osetra

\$300 per ounce

Cheese Selections

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

house selections

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

reserve selections

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

marinated olives & marcona almonds

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

Charcuterie & Cured Meats

house-made country pate, cornichons,
pickled onions, dijon & whole grain
mustards, crostini

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

house-cured duck breast,
house cured bresaola,
la quercia rossa prociutto

10 guests \$60
20 guests \$120
30 guests \$180

really petite filet mignons

Seared beef tenderloin, wild mushroom
duxelle crust, fleur de sel \$3.75 per each

salt cured hudson valley foie gras*

House-made brioche, gelee of local
wildflower honey, black sea salt \$4 per each

shrimp & grits

Poached wild Georgia shrimp, Anson Mills
grits, roasted corn & bacon relish \$2.16 per each

orsay burger sliders

Grass fed beef, seared foie gras, red onion
marmalade, house-made bun \$5 per each

cheese burger sliders

Grass fed beef, cheddar cheese, bread and
butter pickle, house-made bun \$2.5 per each

lamb belly sliders

Smoked lamb belly, bread and butter
pickle, house-made bun \$3per each

all you can eat fries

Pommes Frites, ketchup,
house-made garlic aioli \$3 per person

*Advance notice needed to prepare

potato croquettes

Duck bacon, bread crumb crust,
pommery mustard cream sauce \$2.5 per each

roasted oysters

Eden Farms bacon, fresh spinach,
Parmigiano-Reggiano \$1.83 per each

two dollar deviled eggs

Spicy delived egg, Eden Farms bacon,
maple syrup \$2 per each

lobster arancini

Congaree & Penn rice middlin's,
lobster meat, Gruyère , sauce rouille \$2.5 per each

cassoulet

Duck leg confit, Black Eyed peas,
Great Northern beans, smoked lamb
bacon, grape tomatoes, pearl onions,
house-made tasso \$2.5 per each

tarte flambees (8 pieces)

- eden farms bacon
Caramelized onions, thyme \$8 per each

- house cured bresaola
Roasted baby tomatoes, arugula \$8 per each

- roasted mushroom
Truffle oil, fines herbs \$8 per each

Coursed Meal Selections

Build a menu that expresses your wants and desires

Pick a selection of Soups, Salads, or Appetizers (we recommend 3 to 5).

Pick a selection of Entrees (we recommend 4 to 6).

Pick a selection of Desserts (we recommend 2 to 4, or go nuts with our Petit Four Towers!).

soups and salads

mushroom bisque

Crème Fraîche, micro greens 9

tomato fennel bisque

Crème Fraîche, micro greens 9

onion soup

Crispy baguette, broiled Gruyère 12

haricots verts salad

French green beans, roasted hazelnuts, crème fraîche vinaigrette 9

orsay salad

Locally grown Bacon Farm's lettuces, red onion, Parmigiano-Reggiano, Dijon-Champagne vinaigrette 11

spinach salad

Blue cheese, spiced pecans, Granny Smith apples, bacon vinaigrette 12

garden carpaccio

Sous vide beets, Swiss chard, pickled radish, house-made farmer's cheese, orange, pistachio vinaigrette 13

caesar salad

Little Gem lettuce, salt cured lemon & egg yolk, shaved Parmigiano-Reggiano, fried capers, Boquerone-caper crouton, Caesar dressing 14

lyonnaise salad

House smoked Maple Leaf Farm's duck bacon, red wine poached egg, red onion, French breakfast radish, grilled baguette, warm bacon-champagne vinaigrette 15

heirloom radish

Bacon Farm's arugula, 5 minute egg, local snow peas, salt cured lemon, vegan Green Goddess, basil oil 13

Coursed Meal Selections Continued...

Build a menu that expresses your wants and desires

appetizers

olive oil marinated olives

Marcona almonds, lemon zest 8

pâté du jour

Dijon mustard, cornichons 9

trois foie mousse

Chicken liver, duck liver, foie gras,
red onion marmalade 12

seasonal rillettes

Traditional accoutrements, 11

smoked lamb belly

Celery root puree, warm mushroom and
radish salad, fine herbs 16

roasted veal sweetbreads

Sherry gastrique, heirloom carrot & fennel salad,
carrot-thyme vinaigrette 18

prince edward island mussels

White wine, garlic, butter, thyme 14

roasted oysters

Eden Farm's bacon, spinach, roasted garlic,
Parmigiano-Reggiano 12

seared sea scallops

Pickled brussels sprouts, poppy seed & sunflower seed salad,
celery root puree, Georgia Farms Extra Virgin olive oil 16

sautéed calamari

Tomato, basil, nicoise olives 11

Coursed Meal Selections Continued...

Build a menu that expresses your wants and desires

appetizers continued...

escargots

Mushrooms, lemon, garlic, butter 15

hudson valley foie gras

Crispy custard bread, red onion marmalade, hazelnut puree,
beet fluid "jelly", sweet tea sorghum reduction 26

roasted tomato tartare

Capers, red onion, mustard oil,
toasted crostini 10

steak tartare

Capers, red onion, mustard oil,
toasted crostini 16

marinated calamari

Lemon, parsley, olives, fresh tomato,
extra virgin olive oil 9

shrimp cocktail

Poached wild local shrimp, cocktail sauce,
fresh grated horseradish 16

sea scallop tartare

Cucumber, jalapeno, lime vinaigrette, fleur de sel,
house-made potato crisps 14

1/2 dozen Gulf coast oysters

Sauce mignonette & cocktail 18

1/2 dozen east coast oysters

Sauce mignonette & cocktail 18

1/2 dozen west coast oysters

Sauce mignonette & cocktail 24

Coursed Meal Selections Continued...

Build a menu that expresses your wants and desires

entrees

vegetable shepherd's pie

Yellow squash, haricot vert, zucchini, tomatoes, carrots, roasted mushrooms, mashed potato crust, white truffle oil 19

prince edward island mussels frites

White wine, garlic, butter, thyme, house-made pommes frites 27

carolina trout

Glazed haricots verts, Marcona almonds, fingerling potatoes, lemon brown butter vinaigrette 27

pan roasted fish

Anson Mills antebellum grits, creamed corn, Eden Farm's bacon, lobster roe butter, upland cress 31

bouillabaisse

Fresh fish, local shrimp, sea scallop, calamari, mussels, Pernod, hearty saffron-tomato broth 29

sea scallops

Spring onions, truffled potato-leek puree, crispy brussels sprout leaves, roasted fingerling potato salad, pecan-Riesling vinaigrette 32

lobster pot pie

Whole poached Maine lobster, heirloom carrots, fennel, radish, asparagus, English peas, house-made pink peppercorn biscuit, roasted lobster reduction 40

springer mt. farms chicken

Seared half chicken, Japanese eggplant, yellow squash, zucchini, roasted tomatoes, potato-basil gnocchi, smoked red pepper jus 29

Coursed Meal Selections Continued...

Build a menu that expresses your wants and desires

entrees

maple leaf farms duck breast

French green lentils, Eden Farm's bacon, carrot puree,
roasted duck jus, crispy carrots 31

eden farms berkshire pork chop

Braised cabbage, roasted fingerling potatoes,
Pommery mustard cream 32

cassoulet

Duck leg confit, Black Eyed peas, Great Northern beans, smoked lamb bacon
roasted grape tomato, pearl onion, house-made tasso 27

beef stroganoff

Red wine braised beef short ribs, crème fraiche, leeks,
roasted mushrooms, pappardelle 25

orsay meatloaf

House-ground beef, duck gizzards & livers, heirloom tomato-bacon glaze,
green bean & mushroom duxelle "casserole" 24

steak frites

Seared hanger steak, red wine jus,
house-made pommes frites 28

filet mignon

Truffled mashed potatoes, mushrooms, Eden Farm's bacon,
roasted brussels sprouts, red wine jus 40

braised beef shortrib

Roasted shallot, tomato, heirloom carrot, red radish,
truffled mashed potatoes, braising jus 34

cocoa rubbed venison

Saffron braised cabbage, golden raisins, cauliflower puree,
roasted fingerling potatoes, red wine jus 38

Coursed Meal Selections Continued...

Build a menu that expresses your wants and desires

desserts (finally!)

vanilla bean crème brûlée

Traditional garniture 10

bread pudding

Fried pineapple-coconut bread pudding, dried pineapple flower, pineapple rum caramel, Filthy cherry-creme fraiche ice cream 10

apple tart

Buttery pie crust, almond frangipane, Granny Smith apples, cinnamon, honey almond ice cream 10

strawberry shortcake

Sweet biscuit, lemon whipped mascarpone, thyme macerated strawberries, lavender syrup 10

valrhona dulcey cheesecake

Vanilla shortbread crust, strawberry fluid gel, champagne pickled berries, vanilla ice cream 10

chocolate bouchon

Gosling's Black Seal rum caramel, fleur de sel, whipped creme fraiche 10

house made ice cream & sorbets

Daily selections, 3 for 10

Petits Fours Tower \$25

One of each (serves 3 to 6)

macaron

Daily selection of two French Meringue cookies with flavored butter cream

eclair

White chocolate glaze, pistachio namelake filling, white chocolate anglaise, toasted pistachio

key lime tart

Key lime curd, Coconut Clemant chantilly, butter crust, citrus caviar

s'more

Dark chocolate ganache filling, torched marshmallow, butter crust, graham cracker

orsay truffle

Chocolate, hazelnut, feuilletine, gold leaf

petite crème brûlée

Daily selection

wonut

Daily selection

RESTAURANT ORSAY

Appetizers

1/2 dozen gulf coast oysters
Sauce mignonette & house-made cocktail sauce, fresh horseradish

soup du jour
Daily selection

orsay salad
Locally grown Bacon Farms 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

cassoulet
Duck leg confit, Black Eyed peas, Great Northern beans, smoked lamb bacon,
roasted grape tomato, pearl onion, house-made tasso

beef stroganoff
Red wine braised beef, creme fraiche, leeks,
roasted mushrooms, pappardelle

Desserts

crème brulee
Vanilla bean custard, caramelized sugar crust

chocolate bouchon
Gosling's Black Seal rum caramel, fleur de sel,
whipped creme fraiche

Price Range Per Person \$44 - \$55

RESTAURANT ORSAY

Appetizers

1/2 dozen east coast oysters

Sauce mignonette & house-made cocktail sauce, fresh horseradish

soup du jour

Daily selection

orsay salad

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

sauteed calamari

Tomato broth, basil puree, nicoise olives

Entrees

carolina trout

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

prince edward island mussels & frites

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

bouillabaisse

Assorted fish, wild caught local shrimp, sea scallop, calamari,
mussels, Pernod, saffron-tomato broth

steak frites

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

cassoulet

Duck leg confit, Black Eyed peas, Great Northern beans, smoked lamb bacon,
roasted grape tomato, pearl onions, house-made tasso

Desserts

crème brulee

Vanilla bean custard, caramelized sugar crust

chocolate bouchon

Gosling's Black Seal rum caramel, fleur de sel,
whipped creme fraiche

Price Range Per Person \$46 - \$57

RESTAURANT ORSAY

Appetizers

1/2 dozen east 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

hudson valley foie gras
Crispy custard bread, red onion marmalade, hazelnut puree,
beet fluid "jelly", sweet tea sorghum reduction

Entrees

bouillabaisse
Assorted fish, wild caught local shrimp, sea scallop, calamari, mussels,
Pernod, saffron-tomato broth

pan roasted fish
Anson Mills Antebellum grits, creamed corn, Eden Farm's bacon,
lobster roe butter, upland cress

lobster pot pie
Whole poached Maine lobster, heirloom carrots, fennel, radish, asparagus, English peas,
house-made pink peppercorn biscuit, roasted lobster reduction

maple leaf farms duck breast
French green lentils, Eden Farm's bacon, carrot puree,
roasted duck jus, crispy carrots

filet mignon
Truffled mashed potatoes, wild mushrooms, bacon,
roasted brussels sprouts, red wine jus

Desserts

crème brulee
Vanilla bean custard, caramelized sugar crust

chocolate bouchon
Gosling's Black Seal rum caramel, fleur de sel,
whipped chantilly cream

strawberry shortcake
Sweet biscuit, lemon whipped mascarpone, thyme macerated strawberries, lavender syrup

Price Range Per Person \$51 - \$76