

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.

From there, 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 / Dozen

RAW EAST COAST OR WEST COAST OYSTERS

Sauce mignonette, house-made cocktail sauce
\$28 / Dozen

SHRIMP COCKTAIL

Poached wild Georgia shrimp, house-made
cocktail sauce, fresh horseradish
\$20 / Dozen

CHILLED MUSSELS

Poached Prince Edward Island mussels,
house-made sauce remoulade
\$9 / Dozen

SEA SCALLOP TARTARE CANAPES

Diced raw sea scallop, jalapeno, cucumber,
key lime vinaigrette, potato gaufrettes
\$18 / Dozen

ESCARGOTS EN BOUCHEE

French snails, wild mushrooms, lemon,
garlic, butter, puff pastry
\$18 / Dozen

CRAB BEIGNETS

Fresh crabmeat, roasted corn,
potato, spicy aioli
\$30 / Dozen

STEAK TARTARE CANAPES

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

TROIS FOIE MOUSSE CANAPES

Mousse of chicken liver, duck liver, & foie gras,
red onion marmalade, crispy baguette
\$19 / Dozen

DUCK RILLETTES CANAPES

Creamy duck confit spread, fresh sage,
Pommery mustard, crispy baguette
\$18 / Dozen



Appetizers

1/2 DOZEN GULF COAST OYSTERS

Sauce mignonette

ONION SOUP

Crispy baguette, broiled Gruyere

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

PAN ROASTED CHICKEN

Brussels sprouts, Eden Farms bacon, baby potatoes,
roasted poultry jus

STEAK FRITES

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

Desserts

CRÈME BRULÉE

Vanilla bean custard, caramelized sugar crust

BANANA BRIOCHE BREAD PUDDING

Bourbon ice cream, bourbon caramel sauce



Appetizers

1/2 DOZEN GULF COAST OYSTERS
Sauce mignonette

ONION SOUP
Crispy baguette, broiled Gruyere

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

ESCARGOTS
Wild mushrooms, lemon, garlic, butter

Entrees

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

WILD CAUGHT SALMON
French green lentils, Eden Farms bacon,
roasted poultry jus
maple leaf farms duck breast

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

Desserts

CRÈME BRULEE
Vanilla bean custard, caramelized sugar crust

BANANA BRIOCHE BREAD PUDDING
Bourbon ice cream, bourbon caramel sauce



Appetizers

1/2 DOZEN EAST COAST OR WEST COAST OYSTERS

Sauce mignonette

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 available for a \$15 supplement

Entrees

BUTTERNUT SQUASH RISOTTO

Sage, brown butter, Parmigiano-Reggiano

WILD CAUGHT SALMON

French green lentils, Eden Farms bacon,
roasted poultry jus

MAPLE LEAF FARMS DUCK BREAST

Honey sage cornbread, root vegetables,
roasted duck jus

FILET MIGNON

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

RAGOUT OF GROVE FARMS LAMB PASTA

Pappardelle, tomato, rosemary,
Parmigiano-Reggiano

BROILED MAINE LOBSTER

Sweet corn, Eden Farms bacon, leeks, Yukon Gold
potatoes, lemon beurre blanc

Desserts

CRÈME BRULÉE

Vanilla bean custard, caramelized sugar crust

BANANA BRIOCHE BREAD PUDDING

Bourbon ice cream, bourbon caramel sauce

CHOCOLATE MARQUISE

Vanilla anglaise, red wine marinated raspberries,
Chantilly cream