

# MORELS



• FRENCH STEAKHOUSE & BISTRO •

## Bordeaux

PRESELECT ONE:

### BUTTERNUT SQUASH

*With Calvados Cream & Chestnuts*

OR

### COUNTRY LENTIL SOUP

*With Carrots, Onions & Celery*

PRESELECT ONE:

### ORGANIC MESCLUN SALAD

*Brunoise of Summer Vegetables with House Vinaigrette*

OR

### PETITE HEART ROMAINE SALAD

*Roasted Garlic Caesar Dressing, Rustic Croutons*

CHOICE OF:

### PAN SEARED SCOTTISH SALMON

*French Lentils, Braised Celery Root & Baby Carrots, Sauce Bordelaise*

OR

### FREE RANGE CHICKEN PAILLARD

*Crispy Potato & Watercress Salad, Preserved Lemon & Caper Jus*

OR

### TENDERLOIN OF BEEF

*Baby Carrots, Pencil Asparagus, Potato Fondant, Sauce Bordelaise*

PRESELECT ONE:

### VANILLA CRÈME BRULEE

*Sweet Cream & Fresh Berries*

OR

### VANILLA PAVLOVA

*Seasonal Fruits, Sweet Cream, Pineapple & Passionfruit Coulis*

**\$85**

*Plus 20% Service Fee and 8.1% Sales Tax*

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## Haut-Brion

PRESELECT ONE:

### SUNCHOKE BISQUE

*Goat Cheese Lumpia, Chive Oil*

OR

### CHEF'S PRIME BEEF TENDERLOIN TARTAR

*Quail Egg, Truffled Potato Chips*

PRESELECT ONE:

### FARMER'S MARKET MESCLUN SALAD

*Brunoise of Summer Vegetables, Balsamic Vinaigrette*

OR

### SPINACH & PORTOBELLO MUSHROOM SALAD

*Sweet Balsamic Onion, Roasted Pepper Vinaigrette*

CHOICE OF:

### PAN SEARED ALASKAN HALIBUT

*Tomato & Mango Salsa, Rice Wine Gastrique, Micro Basil*

OR

### BRICK COOKED SHELTON FARMS CHICKEN

*Confit of Russian Fingerling Potato, Wilted Bloomsdale Spinach,  
Meyer Lemon & Caper Jus*

OR

### GRILLED 8 OZ. PRIME FILET MIGNON

*Sweet & Savory Potato Galette, Provence Style Ratatouille, Sauce Bordelaise*

PRESELECT ONE:

### PEANUT & GIANDUJA CHOCOLATE DOME

*Milk & White Chocolate Spike, 18 Karat Gold*

OR

### VANILLA CRÈME BRULEE

*Sweet Cream & Fresh Berries*

\$95

*Plus 20% Service Fee and 8.1% Sales Tax*

# MORELS



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## Margaux

### Family Style



PRESELECT ONE:

#### WHITE BEAN & ROASTED FENNEL VELOUTE

*Garlic Cream, Crispy Prosciutto*

OR

#### MORELS' CLASSIC EMENTHAL & GRUYERE FONDUE

*French Baguette*



PRESELECT ONE:

#### HEARTS OF ROMAINE

*Parmesan Croutons, Roasted Garlic Caesar Dressing*

OR

#### TOMATO & BURRATA CHEESE SALAD

*Micro Basil, Extra Virgin Olive Oil, Balsamic Reduction*



#### SLICED SCOTTISH LOCH DUART SALMON

*French Lentils, Seasonal Harvested Mushrooms, Sauce Bordelaise*

AND

#### SLICED NEW YORK STEAK & SLICED SHELTON FARMS CHICKEN

*Garlic Roasted Potatoes & Fresh Sauteed Spinach*



PRESELECT ONE:

#### VANILLA PAVLOVA

*Seasonal Fruits, Sweet Cream, Pineapple & Passionfruit Coulis*

OR

#### OVEN BAKED APPLE TART

*House Made Vanilla Bean Ice Cream*

\$95

*Plus 20% Service Fee and 8.1% Sales Tax*

# MORELS



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## Montrose

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### PLATEAU DE MER

*Served Family Style*

*Prawns, Oysters, Octopus Ceviche, Dungeness Crab*

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PRESELECT ONE:

#### MARKET TOMATO & BURRATA SALAD

*Candied Red Onion, Micro Basil Saba Vinegar*

OR

#### CAESAR SALAD

*Parmesan Croutons, Roasted Garlic Caesar Dressing*

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CHOICE OF:

#### SCOTTISH LOCH DUART SALMON

*French Lentils, Seasonal Harvested Mushrooms, Sauce Bordelaise*

OR

#### BRICK COOKED SHELTON FARMS CHICKEN

*Confit of Russian Fingerling Potato, Wilted Bloomsdale Spinach,  
Meyer Lemon & Caper Jus*

OR

#### NEW YORK STEAK

*Pencil Asparagus, Baby Carrots, Potato Puree, Sauce Chasseur*

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PRESELECT ONE:

#### OVEN BAKED APPLE TART

*House Made Vanilla Bean Ice Cream*

OR

#### PEANUT & GIANDUJA CHOCOLATE DOME

*Milk & White Chocolate Spike, 18 Karat Gold*

**\$105**

*Plus 20% Service Fee and 8.1% Sales Tax*

# MORELS



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## Mouton

PRESELECT ONE:

**ORGANIC WHITE BEAN & FENNEL SOUP**

*Baby Spinach & Crispy Prosciutto*

OR

**WILD CAUGHT BAJA PRAWN**

*Morels' Cocktail Sauce*

PRESELECT ONE:

**FARMER'S MARKET MESCLUN SALAD**

*Brunoise of Summer Vegetables, Balsamic Vinaigrette*

OR

**ARUGULA & TART APPLE SALAD**

*Blue Cheese, Candied Walnuts, Grain Mustard & Honey Vinaigrette*

CHOICE OF:

**CRISPY SKIN LOCH DUART SALMON**

*Stewed French Lentils & Baby Spinach, Glazed Carrots, Sauce Bordelaise*

OR

**PALLARD OF ORGANIC FREE RANGE CHICKEN**

*Pomme Puree, Watercress & Crispy Potato, Lemon & Caper Jus Lie*

PRESELECT ONE:

**VANILLA PAVLOVA**

*Seasonal Fruits, Sweet Cream, Pineapple & Passionfruit Coulis*

OR

**CLASSIC PROFITEROLES**

*Candied Almond Ice Cream, Malted Chocolate Sauce*

**\$75**

*Plus 20% Service Charge and 8.1% Sales Tax.*