

MORELS



• FRENCH STEAKHOUSE & BISTRO •

Fall / Winter '09

SOUP

ONION SOUPE GRATINÉE 10
SOUPE DU JOUR

SALAD

ROASTED GOLDEN & CHIOGGIA BEET SALAD 14
Crisp Goat Cheese, Candied Walnuts & Field Salad
PETITE ARUGULA & PARMESAN SALAD 15
Crispy Pancetta, French Nicoise Olives, Lemon Vinaigrette
BOGGIATO FARMS BABY ICEBERG 14
House Dried Cherry Tomatoes, Crisp Shallot, Applewood Smoked Bacon, Blue d'Auvergne Dressing
BIBB LETTUCE & CRAB SALAD 19
Orange & Tarragon Vinaigrette

PETITE ROMAINE HEART SALAD

served tableside - for two people

Parmesan Crouton, Roasted Garlic Caesar Dressing 14 per guest

APPETIZERS

SHRIMP SCAMPI 19
Capers, Shallots, Garlic, Beurre Blanc Sauce
CLASSIC CHEESE FONDUE 10 per guest / minimum two people
Ementhal & Gruyère Cheeses, French Baguette
BOUCHÉE OF FRENCH BURGUNDY ESCARGOT 17
Shallots, Garlic, Applewood Smoked Bacon & Fresh Chives
FILET MIGNON BEEF TARTAR 21
Quail Egg, Truffled Potato Chips
PAN SEARED FRENCH ROUGIÉ FOIE GRAS 28
Caramelized Red Onion, Balsamic Reduction, Candied Apple

ICED SEAFOOD

OYSTERS DU JOUR - East Coast & West Coast Daily Selections - Market Price
Full or 1/2 Dozen, Mignonette, Fresh Horseradish, Fresh Lemon
WILD CAUGHT BAJA CALIFORNIA PRAWNS 16
Morels' Cocktail Sauce
MAINE LOBSTER - 1.5# - Market Price
Full or 1/2, Tarragon Aioli
DUNGENESS CRAB - 2.0# - Market Price
Full or 1/2, Citrus Aioli
DUNGENESS CRAB MEAT COCKTAIL 21
Fresh Tarragon, Celery, Housemade Mayo & Grilled Crostinis
GRAND PLATEAU DE MER 125
1 Lobster, 8 Shrimp, 12 Oysters, Octopus Ceviche, 1/2 Dungeness Crab
PETIT PLATEAU DE MER 60
4 Shrimp, 6 Oysters, Octopus Ceviche, 1/2 Dungeness Crab

STEAKS & MAIN COURSES

Steaks

Grilled under our 1200 degree broiler & served with Sauce Bordelaise

USDA CERTIFIED WET AGED BEEF
16 oz. 100 % Natural Kansas City Steak 46
8 oz. Choice Filet Mignon 48
DRY AGED CERTIFIED ANGUS BEEF®
16 oz. New York Sirloin 46
18 oz. Bone In Rib Eye 52
CERTIFIED JAPANESE A-5 WAGYU BEEF
Filet Mignon 31 per ounce (6 ounce minimum)
Foie Gras Risotto Croquet, Asparagus & Tomato Medley, Cabernet Reduction

ACCOMPANIMENTS

Morel Mushroom Sauce 2.50
Sauce Béarnaise 2.50
Black Truffle Butter 5
Gratinee of Blue d'Auvergne Cheese 6
Pan Seared French Rougié Foie Gras 20
Dungeness Crab Oscar 24

Chef prepares steaks to the following temperatures: Rare - Red Cool Center, Medium Rare - Red Warm Center, Medium - Pink Warm Center, Medium Well - Slightly Pink Warm Center, Well - Cooked Throughout

SIDES

POMMES FRITES 8
Housemade Truffle Mayonnaise
ARTICHOKE AU MORELS 10
Herbs & Garlic
SAUTEED SEASONAL MUSHROOMS 10
Market Fresh Thyme, Shallots & Garlic
STEAMED ASPARAGUS 14
Citrus Segments, Summer Citrus Beurre Blanc

CHEF'S SPECIALTITES

OVEN ROASTED WHOLE 2.5# MAINE LOBSTER - Market Price
Mango & Tomato Salsa, Basil Beurre Blanc
18 HOUR BRAISED BEEF SHORTRIB AU DAUBE 36
Cauliflower Puree, Caramelized Pearl Onions, Lardons of Bacon & Baby Carrots
COLORADO RACK OF LAMB 49
Honey Mustard Crust, Rosemary Infused Bordelaise Sauce
HALIBUT AU PROVENÇAL 30
Wine Braised Tomatoes, Preserved Lemon, Herb d' Provence, Crispy Potato
SEAFOOD FETTUCINE 28
Daily Fresh Fish, Clams, Mussels, Shrimp, Tomato Concasse, Basil, Garlic White Wine Sauce
CRISPY SKIN SCOTTISH SALMON 31
Beluga Lentils, Carrots, Sauce Bordelaise
SHELTON FARMS' CHICKEN 26
Preserved Meyer Lemon, Spoon Spinach, Pee Wee Potatoes, Fennel & Olive Jus

32 oz. COTE DE BOEUF

served tableside - for two people
Roasted Rosemary Potatoes, Fricassee of Baby Turnips, Onions & Carrots, Sauce Bordelaise 58 per guest



Parties of 7 or more 18% service fee added

MCC HOSPITALITY GROUP
www.MCCHGroup.com

EXECUTIVE CHEF J.L. CARRERA

