



**PRIVATE DINING & BANQUET MENU
WINTER 2010**

RECEPTION

Canapés \$28 per dozen
Chef Ludger's seasonal selection of Seafood, Meat, Cheese & Vegetarian delicacies prepared for your arrival or cocktail hour ~ served tableside or passed

APPETIZERS

(please choose a combination of 3-4 appetizers & salads)

Butternut Squash Bisque	7
Smoked Paprika & Herbed Crème Fraiche	
Alsatian Cheese Tart	6.50
Delicious Munster Cheese with smoked Bacon and caramelized Onions	
House-smoked Salmon	8
House-smoked Salmon on a warm Potato Pancake with Dill Sour Cream	
Naked White Gulf Prawns	10
Soft Asiago Polenta, Herb Garlic Brown Butter	
Dungeness Crab Cake	8
on Winter Greens, Roasted Pepper Aioli & Balsamic Vinaigrette	
Smoked Duck Breast	8
with Green Bean Salad, Candied Bacon	
Sautéed Bloomsdale Spinach	7
with a Poached Farm-fresh Egg, fried Shallots & Walnut Vinaigrette	

Chef Ludger's artisanal Breads, Butter & Extra Virgin Olive Oil accompaniment \$1.50 per person

SALADS

Heart of Romaine with warm Pancetta & Roquefort Vinaigrette	7.50
Ludger's Classic Caesar Salad with Asiago Cheese & Croutons	6.50
Winter Greens Shaved Pecorino & Tangerine-Cranberry Vinaigrette	7
Chickpea & Lentil Legume Salad , Feta Cheese & grilled Zucchini	7.50

ENTRÉES

Seared Weathervane Scallops	20
with Beet Ragoût & Horseradish Crème Fraîche	
“Julie’s Special”	24
Fresh fish-of-the-day with Prawns and Scallops on a bed of sautéed Greens, Vegetables & Mushrooms in White Wine & Garlic	
Seared Ahi Tuna	24
on a Black Rice Cake with roasted Vegetables and Red Thai Curry Sauce	
Potato-crusted Alaskan Salmon	23
Dill-Shallot Sauvignon Blanc Sauce with Winter Vegetables	
Cinnamon-roasted Chicken Breast	18
with Spiced Zinfandel Sauce & Asiago Spätzle	
Spinach & Pinenut Stuffed Quail	17
Roasted and served on Polenta with Elderberry Demi-Glace	
Roasted Duck Breast	22
Served with Cashmere Cherries, Herb Spätzle and Red Cabbage	
Classic Wiener Schnitzel	25
Pasture-raised Veal Cutlet with fresh Lemon & Capers, sautéed Potatoes, Fall Vegetables	
Jäger Schnitzel	18
Breaded Pork Cutlet Hunter-style, Mushroom Sauce & Cheese Spätzle	
Grilled Coulette Steak	22
Wild Mushroom Madeira Sauce, Red Wine Mashed Potatoes, Bacon Green Beans	
Seared Filet Mignon	32
Wild Mushroom & Madeira Sauce or Peppercorn Sauce, Au Gratin Potatoes & Bacon-tossed Green Beans	
Roasted Rack of Lamb	29
Marinated in Lemon, Garlic & Rosemary, Au Gratin Potatoes, Winter Vegetables	

DESSERTS

A Sweet **Sampling Plate** of SZMANIA'S signature dessert favorites
\$8.50 per person individual size; \$4.25 per person served family-style

Caffé Appassionato Coffees and Barnes & Watson fine Teas

Please select a minimum of three courses with no more than four entree item choices. A deposit and certain minimums are required for banquets. Wine and liquor is charged only upon consumption. One check and 18% gratuity on banquets, please. Menu prices do not include 10% Washington Sales Tax (including 9.5% tax on banquet gratuity). A custom menu, exclusive service, flowers, and candles are provided. The Private Dining Room with a fireplace, seats up to 30 guests, a semi-private dining area with fireplace seats up to 65 people (available weekdays) & the entire restaurant up to 115 customers (avail. Sun-Thurs). MC, Visa, AE and pre-approved checks accepted. Vegetarian, special dietary and children's menus are available anytime. (Plating charge applies for any specialty foods not provided by us.) Prices & menu items are subject to change without notice. Rev 11/10