

Café Momus

FLAVORS OF
FRANCE

ESTD
2025

Menu

Carving Station

Beef Au Poivre

Beef tenderloin, peppercorn Sauce

Accompaniments

Rustic Charcuterie Board

Selection of cured meats, cornichons, ground mustard, olives, caper berries

Fromage Cheese Board (V)

Selection of artisan cheeses, dried and fresh seasonal fruit

Main Dishes

Coq au Vin

Slow-cooked chicken in red wine, mushrooms, onions, and bacon, served with rustic bread or potatoes

French Onion Soup

Topped with a layer of melted Gruyère on toasted baguette slices

Smoked Salmon Canapés

Smoked salmon, crème fraîche, dill, and capers on a toasted baguette slice

Ratatouille (V)

A vegetable medley of eggplant, zucchini, peppers, and tomatoes, perfectly spiced with Provence herbs

Endive with Roquefort & Walnuts (CN, V)

Endive leaves filled with a creamy Roquefort cheese mixture and topped with crushed walnuts

Salmon en Papillote

Salmon fillets with fresh herbs, lemon, and white wine

French Green Beans Almondine (CN, V)

Crisp green beans sautéed with butter, garlic, and toasted almonds

Sweets

Madeleines (V)

Light, buttery sponge cakes

Roasted Fingerling Potatoes (VE, DF)

Confit garlic

Pre-order food and beverages with your server or host.

Two forms of payment per party maximum.

No separate checks.

18% gratuity added to all parties of 6 or greater.

6% Health Mandate added to all checks.

All food is cooked with Zero Acre Oil.

Split plate fee \$6.

To-go Box Fee \$2