

CHEZ MAGGY

LUDO LEFEBVRE
Denver, CO

\$75 Prix Fixe Per Person

MENUS & PRICES
SUBJECT TO CHANGE
WITHOUT NOTICE

FIRST COURSE

House Made Baguette and Rodolphe le Meunier Butter

Choice of:

Caesar Salad

baby gem lettuce, pecorino romano, anchovies, croutons

Beet Salad

pistachios, almonds, stracciatella, mignonette

SECOND COURSE

Choice of:

Trout Almandine*

capers, brown butter with haricot verts, lemon supremes, dill

Basil Pesto Bucatini

stracciatella, pine nut, parmesan

Steak Frites*

flat iron steak, bearnaise butter, pomme frites

THIRD COURSE

Choice of:

Crème Brulée

caramelized vanilla bean custard

Citrus Olive Oil Cake

orange, grapefruit, strawberry coulis, vanilla ice cream

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. A 20% service charge is applied to each guest check and is distributed to our team members who served you today. Additional gratuity is at the guest's discretion.

\$100 Prix Fixe Per Person

MENUS & PRICES
SUBJECT TO CHANGE
WITHOUT NOTICE

FIRST COURSE

House Made Baguette Rodolphe le Meunier Butter
Vegetable Crudite & Housemade Dips

Choice of:

Belgian Endive Salad

marcona almonds, stilton cheese, horseradish cream, apples and sherry vinaigrette

Beet Salad

pistachios, almonds, stracciatella, mignonette

Caesar Salad

baby gem lettuce, croutons, pecorino romano, anchovies, caesar dressing

SECOND COURSE

Choice of:

Trout Almandine*

shallot, brown butter with haricot verts, lemon supremes, dill

Chicken Cordon Bleu

parisian ham and gruyere, mushroom soubise, grilled cabbage & mushroom soubise

Filet Au Poivre*

6oz filet, cognac bernaise butter, pomme frites

Basil Pesto Bucatini

stracciatella, pine nut, parmesan

THIRD COURSE

Choice Of:

Crème Brulée

caramelized vanilla bean custard

Citrus Olive Oil Cake

orange, grapefruit, strawberry coulis, vanilla ice cream

CHEZ MAGGY

LUDO LEFEBVRE
Denver, CO

\$125 Prix Fixe Per Person

MENUS & PRICES
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FIRST COURSE

**House Made Baguette Rodolphe le Meunier Butter
Vegetable Crudite & Housemade Dips**

SHARED - CLIENT CHOICE OF:

Shrimp Toast

milk bread, vietnamese dressing, herb salad

Hamachi Crudo

bloody mary sauce, pickled pearl onion

Beef Tartare

country toast, capers, russian dressing

SECOND COURSE

Choice of:

Belgian Endive Salad

marcona almonds, stilton, horseradish cream, apples, sherry vinaigrette

Caesar Salad

baby gem lettuce, croutons, pecorino romano, anchovies, caesar dressing

Squash Cacio e Pepe

black pepper creme fraiche, pecorino

THIRD COURSE

Choice of:

Filet Au Poivre*

6oz filet, cognac bernaise butter, pomme frites

Blackened Halibut

buttermilk soubise, crispy brussels sprouts

Trout Almondine

shallot, brown butter, green beans, lemon supremes, dill

Chicken Cordon Bleu

parisian ham and gruyere, mushroom soubise, grilled cabbage & mushroom fricassee

Basil Pesto Bucatini

stracciatella, pine nuts, parmesan

FOURTH COURSE

Choice of:

Crème Brulée

caramelized vanilla bean custard

Lemon Lavender Mousse

white chocolate, vanilla ice cream, lemon tuile

Citrus Olive Oil Cake

orange, grapefruit, strawberry coulis, vanilla ice cream

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LUDO LEFEBVRE

Denver, CO

\$85 Prix fixe Family Style
(25+ Guests)

MENUS & PRICES
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WITHOUT NOTICE

FIRST COURSE

House Made Baguette and Rodolphe le Meunier Butter
Assorted Conservas

Caesar Salad

baby gem lettuce, croutons, pecorino romano, anchovies, caesar dressing

Shrimp Toast

milk bread, Vietnamese dressing, herb salad

SECOND COURSE

Client Choice Of Two:

Flatiron Steak*

bernaise butter

Trout Almondine*

brown butter, lemon, capers

Blackened Chicken

buttermilk soubise

Basil Pesto Cavatelli

stracciatella, pine nuts

Maggy's Rigatoni Bolognese

beef and pork ragu, parmesan

Sides For The Table - Client Choice of Two:

Potato Pave Bites with Gruyere Cheese

Charred Broccolini with Lemon and Olive Oil

Fried Brussels Sprouts with Sherry Glaze

Carolina Gold Rice with Lemon and Bay

Roasted Asparagus

THIRD COURSE

Client Choice Of Two - Individually Served

Guest will have choice of:

Olive Oil Cake

fresh citrus, vanilla ice cream, strawberry coulis

Chocolate Cheesecake

whipped cream, chocolate sauce

Hazelnut Cheesecake

milk crumb, white chocolate ganache

CHEZ MAGGY

STATIONARY HORS D'OEUVRES

Vegetable Crudites (\$8/person)

House Made Dips

Garlic + Parsley Fries (\$5/person)

Garlic Aioli

Meats & Cheeses* (\$18/person)

Tarte Soleil (\$16/person)

gruyere and balsamic onion

STATIONARY OR PASSED HORS D'OEUVRES

Oysters on ½ Shell (\$12/person)

mignonette & citrus

Shrimp Cocktail* (\$12/person)

lemon and cocktail sauce

Shrimp Toast (\$15/person)

vietnamese dressing and herb salad

Foie Gras Mousse Mini Eclair (\$15/person)

black garlic and lavender honey

Crabcake Bites (\$14/person)

mustard aioli

Sausage Roll (\$12/person)

puff pastry and smoky aioli

Hamachi Handroll (\$15/person)

nori, daikon, spicy mayo

Cornflake Peanut Chicken Satay (\$12/person)

lime coconut sauce

House Made Chips and Caviar (Market Pricing)

Creme Fraiche

