



LES HORS D'OEUVRES
(Appetizers)



ESCARGOT DU CHEF

Chardonnay, Chopped Parsley & Anisette Garlic Butter
Half Dozen 10 Full Dozen 18

OYSTERS "ROCKEFELLER" GF

Sautéed Baby Spinach, Crispy Smoked Applewood Bacon
& Pernod Scented Mornay 18

She Crab Soup GF

Dry Sherry & Lump Crab Meat 12

French Onion Soup

Caramelized Onion, Rich Beef Broth & Gratinee Gruyere Croutons 10

Sweet Corn Risotto GF

Aged Goat Cheese, Seasonal Micro Greens & Toasted Baguette 10

Southern Caprese Salad

Mozzarella, Beef Steak Tomatoes, Balsamic Glaze & Basil Pesto 12

Crispy Pork Belly Napoleon

Jasmine Rice, Nappa Cabbage Medley, Ginger soy Glaze 16

PAN-SEARED DUCK FOIE GRAS

Caramelized Apple, Aged Balsamic Glaze, Brioche Pain Perdu & Fleur de Sel 24

PEI MUSSELS POULETTE

Crispy Lardons, White Wine, Creamy Spinach Fondue & Toasted Baguette
15

V VEGETARIAN GF GLUTEN FREE

The Brentwood proudly offers Evian & San Pellegrino.

Gift Certificates available. Please ask your server.

Separate checks provided if requested prior to ordering. Please allow extra time.

There will be a \$9.00 charge for Entree sharing.

Please notify your server of all food allergies prior to ordering.

** Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*