



Chez Mamou

Dinner

(\$45 per person)

Appetizers

French Onion Soup Gratinee - Onion soup , melted gruyere cheese , crustini

SALMON CARPACCIO - Thinly sliced salmon marinated in lemon and olive oil, capers, red onion, crustini

Crab Cake - House-made seared crab cakes, mesclun, mango dressing

ESCARGOT VOL AU VENT - Sautéed in garlic, butter and white wine sauce, served over our chef-made puff pastry shell

Mussels Mamou - Sautéed in a white wine, New Mexico red chili, Applewood smoked bacon and cream sauce

Bacon wrapped scampi jalapenos - Grilled scampi stuffed pepper, wrapped in bacon and drizzled with a cheese and pinon sauce

Entrees

Braised Beef Short Rib - Upper 2/3 choice beef short rib , served on the bone , braised all day , served with smashed potatoes and grilled asparagus , and a mushroom Cognac sauce.

Lobster Tails En Carapace - Cold water lobster tails braised in Cognac , served with shaved fennel and fingerling potatoes

LES MOULES - Fresh mussels sautéed in a garlic white wine sauce, served with pomme frites

Roasted Vegetable Tower - Smashed oven roasted yam and potato, caramelized mushrooms , roasted tomatoes , sautéed spinach , topped with crispy onions . Served with a red pepper and herb coulis.

Pan Seared Jumbo Sea Scallops - served on a bed of belgian endives , artichoke hearts , mixed greens , and a zesty dijon dressing

DUCK CONFIT - In a red wine reduction, served with fresh roasted tomato and potatoes au gratin

FETTUCCHINI CARBONARA - Prosciutto and cream sauce, topped with a farm-fresh egg, parmesan

Dessert

Selection of Desserts - Prepared by renowned French Pastry Chef Paul Perrier

Chez Mamou

217 E. Palace Ave.

(505) 216-1845

<http://www.chezmamou.com>



Chez Mamou

Lunch

(\$20.00 per person)

appetizers

French Onion soup gratinee - Onion soup , melted gruyere cheese , crostini

organic mixed green - fresh tomatoes , olive oil and aged balsamic vinaigrette

Salmon Carpaccio - Thinly sliced salmon marinated in lemon and olive oil , capers , red onion , crostini

Frog Legs A La Provencale - In a garlic white wine and fresh tomato sauce

entrees

Pan Seared Scallops - served on a bed of belgian endives , artichoke harts , mixed greens , and a zesty dijon dressing

Paillard de Poulet - Grilled or lightly breaded chicken , fresh lemon and garlic sauce, served with mashed potato and seasonal vegetables

Duck Confit - In a red wine reduction , served with fresh roasted tomato and potatoes au gratin

Roasted Vegetable Tower - Smashed oven roasted yam and potato , caramelized mushrooms , roasted tomatoes , sauteed spinach , topped with crispy onions , served with a red pepper and herb coulis.

Chevre Salad - Organic mixed green , goat cheese , tomatoes , herbs , olive oil and aged balsamic vinaigrette dressing

Spaghetti Bolognese - House made beef sauce topped with parmesan cheese

Chicken Mushroom Crepe - Sauteed chicken and mushroom , bacon , garlic , bechamel , served with sauteed potatoes

Le Pan-Bagna Sandwich - Tuna , tomatoes , organic greens , boiled egg , olive , olive oil

desserts

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