

# Claudette



Claudette is a Provençal restaurant in the heart of Greenwich Village, serving French-Mediterranean dishes with influences from North Africa.

Share the bright clean flavors of Claudette's Provençal dishes with your next gathering at home or in the office.





# Claudette



COCKTAIL RECEPTION MENU

## BROCHETTES

### Fried Oyster Remoulade

*petite fried oysters, sauce remoulade  
chervil*

### Moroccan Salmon

*harissa marinated salmon  
cucumber dipping sauce*

### Garlic Shrimp

*garlic cilantro marinated shrimp  
chermoula dipping sauce*

### Steak Au Poivre

*hanger steak, four pepper blend  
persillade sauce*

### Lamb Kefta

*grilled lamb skewer, raz al hanout  
harissa yogurt*

### Grilled Vegetables

*marinated seasonal vegetable skewer  
basil pistou*

### Antipasto

*sherry tomato, mozzarella, basil  
prosciutto*

## TARTINES

### Shakshouka

*extra virgin olive oil, country bread*

### Shaved Radish

*whipped cultured butter, herbs  
sea salt, piment d'espelette brûlée*

### Croque Monsieur

*madrange ham, sauce béchamel  
gruyère cheese brûlée*

### Goat Cheese

*whipped goat cheese  
preserved lemon relish, basil pistou*

### Warm Bacalao

*salt cod, garlic-parsley butter, espelette*

### Quail Egg & Avocado

*harissa & avocado spread  
poached quail egg, black pepper, cilantro*

### Tuna & Artichoke

*tuna confit in olive oil  
green olive tapenade, preserved lemon*



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## POTAGE

**Chilled Almond Soup**  
*garlic, extra virgin olive oil*

**Chilled Pea**  
*pea leaves, smoked paprika, mint  
crème fraîche*

**Cucumber Gazpacho**  
*yoqurt, mint, dill, cilantro, harissa oil*

**Tomato Gazpacho**  
*chilled harissa tomato soup  
micro cilantro, extra virgin olive oil*

## HAUTE

**Foie Gras Toast**  
*hudson valley foie gras torchon  
brioche toast, rhubarb jam, micro celery*

**Scallop Crudo**  
*coriander, jalapeño, granny smith apple*

**Steak Tartare**  
*caesar sabayon, garlic rubbed baguette*

**Caviar Blini**  
*american sturgeon oscietra caviar  
housemade blinis, crème fraîche*

**Oysters On The Half Shell (seasonal)**  
*mignonette*

**Tuna Nicoise on Chips**  
*ahi tuna, aleppo pepper  
herbs de provence  
saffron aioli, niçoise olives*



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## PAIN TUNISIEN

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Truffle Hummus  
*confit garlic, extra virgin olive oil*

Chicken Liver Mousse  
*mixed nuts, micro greens*

Eggplant & Tomato Chutney

## PLATTERS

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Seasonal Fruits (serves ten)

Crudités (serves ten)  
*seasonal raw vegetables, aioli dipping  
sauce, lemon yogurt, hummus*

Shrimp Aioli (fifty pieces)  
*poached domestic shrimp  
garlic aioli or cocktail sauce*

Charcuterie  
*assortment of domestic and imported  
salumi and ham, cornichons, mustard  
pickled onions, country bread*

Assortment of Cheese (serves ten)  
*domestic and imported cheese, crackers  
cranberry walnut bread*