Chez Loma

PRIVATE DINNERS

A three-course dining experience

Family Style

$100 PER PERSON

STARTERS

select two

Prepared with seasonal ingredients by chef

Beets
Roasted Salad
Tartare de Boeuf
Tartare de Jour
Shrimp Cocktail
Tuna Carpaccio

MAINCOURSE

select two

Prepared with seasonal ingredients by chef

Baked Tenderloin
Baked Salmon
Steak Frites
Duck Leg Confit

DESSERT

Chef's Choice for the Table

Prix Fixe

$150 PER PERSON

STARTERS

select two

Prepared with seasonal ingredients by chef

French Onion Soup
Escargot
Roasted Salad
Beets & Goat Cheese
Shrimp Cocktail
Tartare de Boeuf
Tartare de Jour
Tuna Carpaccio

MAINCOURSE

select two

Prepared with seasonal ingredients by chef

Fish of the Day
Pan Seared Salmon
Beef Wellington
Poulet Frit
Duck Leg Confit
Steak Frites
Filet Mignon

DESSERT

Chef's Choice of Dessert

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Price excludes the following: Applicable Tax, Gratuity, Beverages