



Vincent's Banquet Menu 2019
(602) 224-0225

Thank you for considering Vincent on Camelback for your upcoming dinner!

Three course menus consist of a Soup/Salad Course (three choices), an Entrée Course (three choices), and a Dessert Course (two choices). Pricing is \$75 per person, plus tax and 22% service.

Four course menus include a Starter Course (three choices) for \$90 per person, plus tax and 22% service.

Thank you and we look forward to the opportunity to work with you!

Starter Course *(Four course menus only, please choose 3 options)*

Smoked Salmon Quesadilla
Ratatouille Tart with Parmesan Crisps and Black Olive Tapenade
Corn Ravioli with White Truffle Oil
Wild Mushroom Ravioli
Shrimp Beignets with a Lavender Dipping Sauce
Duck and Goat Cheese Quesadilla
*Butternut Squash Ravioli with Sage Butter
Smoked Salmon and Asparagus Roll with Horseradish Cream
Macadamia Crusted Sea Scallops with Basil Beurre Blanc
Sweet Corn & Lobster Fritter with Chipotle Mayonnaise
Crab Cakes with Avocado Corn Salsa
Corn Cake with Shrimp and Basil Pesto
Lobster Chimichanga (add \$8)
Sautéed Foie Gras with Caramelized Pineapple (add \$12)

Soup/Salad Course *(Please choose 3 options)*

Cream of Cauliflower Soup with Chipotle Brioche Croutons
Black Bean Soup with Goat Cheese
Roasted Corn Soup
Lobster Bisque
Lentil Soup with Bacon
Chilled Vichyssoise
Chilled Heirloom Tomato Soup
Roasted Vegetable Soup
Belgian Endive and Watercress with Citrus Vinaigrette
Crab, Avocado & Celery Root Salad with Olive Oil & Lemon Dressing
Warm Goat Cheese Frisée Salad
Pear Salad with Glazed Pecans, Bleu Cheese and a Garlic Parmesan Crisp
Mesclun Blend Salad with Goat Cheese, Pears and Walnut Dressing
Maine Lobster Salad with Heirloom Tomatoes, Arugula and Stone Fruit with
Sherry Wine and Olive Oil Dressing (add \$5)
Beet and Goat Cheese Salad with Walnut Oil and Lime Dressing
Arugula Salad with Burrata and Prosciutto with Fig Crostini

Entrée Course *(Please choose 3 options)*

Braised Beef Short Ribs with Mild Garlic, Tomato and Tarragon
Sautéed Sea Scallops with Cilantro, Lime and Parsnip Puree
Sautéed Rack of Lamb with Spicy Bell Pepper Jelly
Braised Lamb Osso Buco with Creamy Polenta
Sautéed Salmon with Wild Rice and Basil Beurre Blanc
Beef Tenderloin with Green Peppercorn Sauce
Maine Lobster with House Made Habañero Pasta
Sautéed Veal Loin with Black Olives and Horseradish Mashed Potatoes
Arctic Char with Roasted Vegetables and Champagne Sauce
Duck Confit with Pommes Lyonnaise and Citrus Sauce
*Sea Bass with Creamy Rice and Basil Beurre Blanc
*Halibut with Mango Salsa and House Made Habañero Pasta
*Dover Sole Meunière (add \$12)
Chicken Scaloppine with Wild Mushrooms and Sautéed Spinach
Garlic Shrimp with Vegetable Couscous and a Tomato Coulis
Lobster and Sea Scallops with Roasted Corn
House Made Basil Pasta with Roasted Vegetables
Portobello Mushroom Tower with Creamy Polenta and Sautéed Spinach

*A cheese plate accompanied with fresh fruit and Vincent's toasted brioche is available for \$14.00 per person.
You may add this to any menu.*

Dessert Course *(Please choose 2 options)*

Fresh Lemon Tart with Raspberry Sauce
Grand Marnier Chocolate Cake with Vanilla Ice Cream
Trio of Profiteroles (Chocolate, Coffee and Vanilla)
Grand Marnier Soufflé (add \$5)
Cassis Vacherin
Lemon Crepe Soufflé
Apple Tarte Tatin
Mini Crème Brûlée Assortment (Vanilla, Chocolate, Coffee, Passion Fruit, Grand Marnier)
Warm Chocolate Tart with Vanilla Ice Cream
Cheesecake with Blueberry Sauce
Crunchy Peanut Butter and Chocolate Bar
*Seasonal Fresh Fruit Tart

*Seasonal items — subject to change

Bottled Water — \$6.50 per bottle

All pricing includes printed menu cards for your guests.

*Maricopa County Environmental Health Division Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. These items may be served raw or undercooked.
Although we love our pets, Maricopa County Health Department prohibits animals in our dining areas and on our patio.

Vincent's "Suggested" Wine List

Submitted by Howie Buttrick, Wine Steward

Vincent's full wine list is available at www.vincentsoncamelback.com

Sparkling Wine & Champagne

Charles de Fere, Blanc de Blancs, Loire, NV	40
Taittinger, "La Française," Maison à Reims, NV	90
Champagne, Perrier-Jouët, Grand Brut, Maison à Épernay, NV	120
Rosé Champagne, Nicolas Feuillatte, Brut, Chouilly, NV	125

White Wine

Pinot Blanc, Schlumberger, Les Princes Abbés, Alsace	40
Sauvignon Blanc, Mohua, Marlborough, New Zealand	38
Fumé Blanc, Ferrari-Carano, Sonoma County	36
Sancerre, Domaine Fleuriot, Loire Valley	68
Riesling (Dry), Milbrandt, Wahluke Slope, Washington	32
Viognier, Robert Hall, Paso Robles	42
Albariño, Don Olegario, Rias Baixas, Spain	55
Pinot Grigio, Nobilissima, Venezia, Italy	30
Pouilly-Fuissé, Mâcon—Solutré—Pouilly, Domaine Romanin, Burgundy	50
Chardonnay, Sonoma Cutrer, Russian River Valley	55
Chardonnay, Rombauer, Carneros	95

Red Wine

Pinot Noir, Roessler Wines, "Black Pine," Sonoma Coast	48
Pinot Noir, DRNK (Kunde Family Vineyards), Anderson Valley	68
Pinot Noir, Elk Cove, Willamette Valley	78
Merlot, Château St. Michelle, "Indian Wells Vineyard," Columbia Valley	42
Malbec, Pascual Toso Reserve, Mendoza, Argentina	48
Burgundy, Domaine Jean Philippe Marchand, Savigny-lès-Beaune	95
Bordeaux, Château Lassègue, Les Cadrans de Lassègue, St. Emilion	52
Cabernet Sauvignon, Sean Minor, Napa Valley	60
Cabernet Sauvignon, Sequoia Grove, Napa Valley	90
Côtes du Rhône, Domaine Tourbillon, "Cuvée de Grand Père," Rhône Valley	36
Rhône Blend, Domaine Rouge-Bleu, "Mistral," Rhône Valley	55
Zinfandel, The Three by M. Cline, Contra Costa	40
Syrah, Consilience, Santa Barbara County	48

Pricing subject to change without notice.