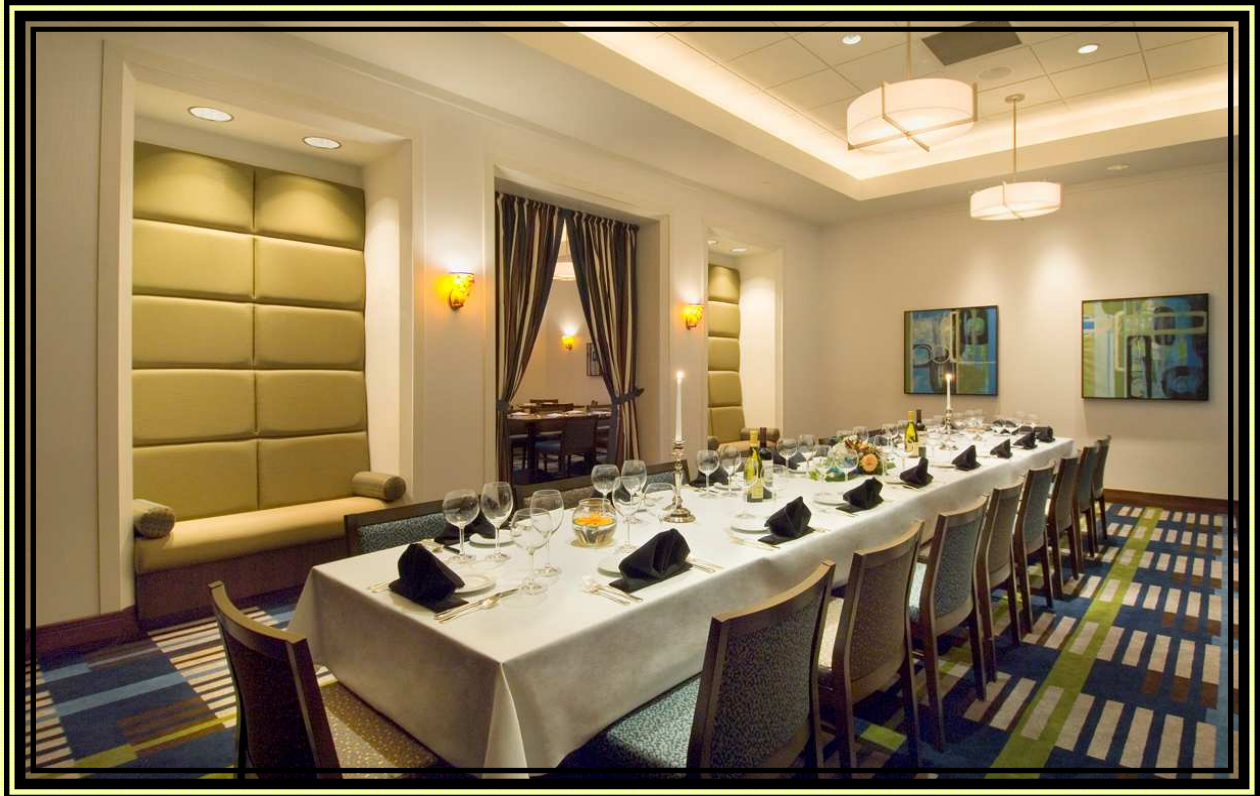


Basils

Dinner Event and Private Dining Information



Chef Mark Stankey



Located on the Third Floor of the Marquette Hotel
710 Marquette Ave, Minneapolis Minnesota 55402

For Reservations Call Wendi at **1-612-376-7454** or email her at wendi.hovanetz@hilton.com

Private and Semi Private Dining Options:

Windows Over Crystal Court

Seats: Up to 38 at separate tables or 20 at one long table

Food and Beverage Minimum:\$750++

Chefs Room One

Seats: Up to 32 at separate tables, 22 at one table, or 30 for reception

Food and Beverage Minimum:\$750++

Chefs Room Two

Seats: Up to 32 at separate tables, 22 at one table, or 30 for reception

Food and Beverage Minimum:\$750++

The Terrace

Seats: 40 at separate tables

Food and Beverage Minimum: \$1000++ for half of the terrace and \$2000++ for the entire terrace

Comfy Cozy

Seats: Up to 30ppl at separate tables or 20ppl at one table

Food and Beverage Minimum\$500++

The Whole Restaurant

Seats :174Seated or 250 for Reception

Food and Beverage Minimum:\$7500++ Monday-Thursday

\$10,000++Friday and Saturday

Note: ++ is tax and 18% Gratuity

Minimums and rentals are subject to change based on availability

Basils

Dinner Option 1
\$28.00++

Starter

Basil's House Salad

Baby Greens, Chervil Red Wine Vinaigrette, Marinated Sweet Grape Tomatoes,
Carr Valley Billy Bleu Cheese, Home-made Herb Croutons

or

Butternut Squash Bisque

Maple Gastrique, Peppercress, Wild Acres Smoked Turkey

Entrée

Flat Bread

Duck Confit, EVOO, Fresh Herbs, Kalamata Olives, Grape Tomatoes,
Truffle and Black Pepper Goat Cheese

or

Potato Gnocchi

Red Wine Tomato Sauce, Arugula, Oregano, Roasted Red Pepper, Carr Valley Black
Truffle Goat Cheese, Kalamata Olives

or

Peppered Beef Salad

Caramelized Mushrooms, Shallot Confit, Mixed Lettuce,
Fresh Herbs, Grape Tomatoes, Horseradish Mustard Vinaigrette

Dessert

Mini Chocolate Bread Pudding with Mini Apple Tart Tatin

Basils

Dinner Option 2
\$36.00++

Starter

Basil's House Salad

Baby Greens, Chervil Red Wine Vinaigrette, Marinated Sweet Grape Tomatoes,
Carr Valley Billy Bleu Cheese, Home-made Herb Croutons

or

Ginger Fried Calamari

Wasabi Aioli, Fresh Lemon

Entrée

Grilled Rainbow Trout

Baby Root Vegetables, Truffle Scented Gnocchi, Fresh Dill with Olive Oil,
Lemon Preserves

or

Wild Acres Free Range Hen

Hoisin Lime Marinated, Sesame Baby Bok Choy, Jasmine Rice,
Tamarind Dressing, Peanuts

or

Goji Berry Short Ribs

Goji Berry Gremolata, Celeriac Puree, Swiss Chard Saute.

Dessert

Mini Citrus Pecan Tartlet with Mini Chocolate Almond Pyramid

Basils

Dinner Option 3
\$40.00++

Starter

Rocket and Frisee Salad

Applewood Smoked Bacon, Poached Egg, Roasted Grapes,
Caramelized Walnuts, Sherry Wine Vinaigrette

or

Butternut Squash Bisque

Maple Gastrique, Peppercress, Wild Acres Smoked Turkey

Entrée

Wild Acres Duck Breast

White Bean Ragout, Porcini Mushrooms, Duck Au Jus

or

Paprika Fennel Seared Tuna

Cipolini Onions, Applewood Smoked Bacon, Fingerling Potatoes,
Porcini Mushrooms, Red Wine Sauce

or

Venison Osso Buco

Tomato Demi Glaze, Barley Risotto, Porcini Mushroom, Gremolata

Dessert

Tiramisu “Martini” with Mini Doughnuts

HOT HORS D'OEUVRES
(priced per dozen)

Chicken Sates with Spicy Peanut Sauce	\$36.00
Beef Sates with Spicy Peanut Sauce	\$45.00
Petite Spinach Quiche	\$31.00
Spicy Chicken or Vegetarian Spring Rolls with Fruit Chutney	\$35.00
Scallops Wrapped with Bacon	\$42.00
Homemade Mini Buffalo Burgers	\$38.00
Artichoke and Béchamel Bruschetta	\$33.00
Crab Rangoons	\$37.00
Spinach and Feta Cheese Wrapped in Phyllo	\$33.00
Coconut Shrimp with Sweet and Sour Sauce	\$38.00
Sesame Chicken with Mustard Dill Mayonnaise	\$32.00
Chicken Drummettes with Choice of Barbecue Sauce or Bleu Cheese Dressing	\$29.00
Baked Mushroom Tart	\$33.00
Italian Sausage en Croute	\$30.00
Mushrooms stuffed with your Choice: Italian Sausage, Crabmeat ,Herbed Cream Cheese	\$36.00
Asian Shrimp Toast, Sweet and Sour Sauce	\$34.00
Fried Pork Potsticker with Mango Ginger Marmalade	\$34.00
Mini Reuben Sandwich with Thousand Island Dressing	\$33.00
Bacon Wrapped Shrimp on a Skewer	\$47.00
Mini Lamb Chop with Horseradish Apple Sauce	\$49.00
Crab Cakes With Tartar Sauce	\$44.00
Bacon Wrapped Water Chestnuts	\$29.00
Shumai: Shrimp Mousse & Lemongrass in Wonton	\$38.00
Lobstertail Coconut	\$72.00
Andouille Sausage en Croute	\$44.00
Artichoke Heart Beigner	\$39.00
Chicken Dumpling with Peanut Sauce	\$48.00
Beggar's Purse (Chicken Vegetables with Goat Cheese)	\$36.00

COLD HORS D'OEUVRES
(priced per dozen)

Duck Confit Terrine with Cornichons	\$36.00
Salmon Terrine, Honey Dill Mustard	\$36.00
Cheese, Olive, Tomato on Brochette	\$33.00
Cherry Tomato Stuffed with Herbed Cream Cheese	\$30.00
Country Pate on Rye Crostini, Grain Mustard Aioli	\$30.00
Smoked Salmon and Cream Cheese in Lefse Crepes	\$30.00
Medallions of Lobster on Crostini	\$44.00
Cucumber, Boursin Cheese and Shrimp Rondeles	\$32.00
Lemon and Garlic Grilled Shrimp, Avocado Dip	\$48.00
Hearts of Palm Wrapped in Ham	\$32.00
Peppered Beef Tenderloin, Bibb Lettuce, Horseradish Mayonnaise on Crostini	\$36.00
Black Caviar on a Potato Slice with Horseradish Sour Cream	\$32.00
Roasted Roma Tomato, Goat Cheese and Pesto on Crostini	\$32.00
Prosciutto with Melon	\$30.00
Roasted Roma Tomato Stuffed with Asian Style Crabmeat Salad	\$36.00
Brie Cheese and Apple Slice on Brioche	\$30.00
Assorted Mini Deli Sandwiches	\$36.00
Chef's Selection or Vegetarian Sushi Roll, Soy-Ginger Sauce	\$34.00
Smoked Salmon and Dill Cream on Pumpernickel	\$34.00
Black Olive Tapenade on Crostini	\$34.00
Fiscelle with Grilled Chicken, Sweet Onion, Tomato, Basil Aioli	\$30.00

Wine List

Reds

		Glass	Bottle			Glass	Bottle
Cabernet				Pinot Noir			
'05	Caymus, Napa		125	'06	Testarossa, "Palazzio", California		73
'03	Grgich Hills, Napa		115	'06	Clos Pegase, "Mitsuko's Vineyard", Carneros		65
'04	Jordan, Sonoma		100	'06	Robert Skalli, France	10	35
'02	William Hill Reserve, Napa		86				
'05	Clos du Val, Napa		60	Interesting Reds			
'03	Robert Mondavi, Napa		46	'03	Chateau De Cruzeau, Grand Vin De Bordeaux		55
'04	Chateau Souverain, Alexander Valley		42	'05	Trapiche, "Broquel", Malbec, Argentina		36
'06	Joel Gott, California	11	37	'04	Ruffino Aziano Chianti Classico, Italy		34
'05	Louis M. Martini, Sonoma	9	32	'05	Domaine Saint Anne,		
'06	Redwood Creek, California	7	28		Cotes du Rhone Villages, France	11	37
Meritage				'06	Easton, Zinfandel, Amador County	10	35
'03	Joseph Phelps, "Insignia", Napa		210	'02	Manyana "Crianza", Temparanillo, Spain	8	29
'01	Merryvale Profile, Napa		120	'07	Sori dei Mori, Barbera D'Asti, Italy	8	29
'03	Ferrari-Carano, "Siena", Sonoma		64	Champagne and Sparkling Wines			
Syrah/Shiraz				'00	Roederer Cristal, Reims, France		280
'04	Domaine de Font-Sane, "Gigondas", France		42	'99	Dom Perignon, Espernay, France		180
'05	Crozes Hermitage, France		36	'98	Perrier Jouët, Fleur de Champagne, Espernay		165
'06	McWilliams, Estate Shiraz, Australia	9	32	NV	Moet & Chandon "White Star", Epernay, France		84
Merlot				NV	Taittinger Brut La Francaise, Riems, France		80
'03	Frog's Leap, Napa		72	NV	Mumm's Cordon Rouge, Reims, France		74
'03	Stag's Leap, Napa		62	'03	Schramsberg, Blanc de Noirs, California		69
'03	Kenwood, "Jack London", Sonoma		56	NV	Roederer Estate, Brut, Anderson Valley		55
'03	Gundlach Bundschu, Sonoma		52	NV	Tott's, Brut Reserve Cuvée, California		28
'03	Rutherford Hill, Napa		43	NV	Segura Viudas, Brut Reserva, Spain (<i>split</i>)		10
'99	Saint Francis, Sonoma		37				
'03	Columbia Crest "Two Vines",						
	Columbia Valley	8	29				

Wine List Continued

Whites

		Glass	Bottle			Glass	Bottle
Chardonnay				Interesting Whites			
'03	Merryvale, Silhouette, Napa		100	'01	Delille Cellars, Estate Chaleur Blanc, Washington		64
'02	Grgich Hills, Napa		85	'05	Louis Jadot, "Pouilly Fuisse",		
'04	Mer Soleil, Central Coast		70		White Burgundy, France		39
'02	Franciscan, "Cuvee Sauvage", Napa		68	'05	M. Chapoutier, Cotes du Rhone, France		28
'03	Chalone Estate, Chalone		59	'02	Domaine Alias Vouvrey Sec, France		34
'06	Merryvale, "Starmont", Napa		45	'06	Santa Margherita, Pinot Grigio, Italy		48
'05	Sonoma Cutrer, Russian River		41	'06	Doma del Rovere, "Tremenalto",		
'06	J. Lohr Estates, "Riverstone", Arroyo Seco	10	35		Soave Classico, Italy	9	32
'07	Mondavi Private Selection, California	8	29	'06	La Garia, Pinot Grigio, Italy	8	29
'06	Redwood Creek, California	7	28	'06	Chateau Ste. Michelle, "Indian Wells"		
					Riesling, Columbia Valley	8	29
Sauvignon Blanc				'07	Beringer, White Zinfandel, Napa	7	28
'06	Cloudy Bay, Marlborough, New Zealand		52				
'07	Ferrari-Carano, Sonoma 11		37				
'08	Lapostolle, "Casa", Chile	9	32				

Basils A La Carte Dinner Menu

(Groups of less than 20 may order from Basils A La Carte Menu if preferred)

Starters

Basil's House Salad

Baby Greens, Chervil Red Wine Vinaigrette, Marinated Sweet Grape Tomatoes,
Carr Valley Billy Blue Cheese,
Home-made Herb Croutons

7

Rocket and Frisee Salad

Applewood Smoked Bacon, Poached Egg, Roasted Grapes,
Caramelized Walnuts, Sherry Wine Vinaigrette

12

Carr Valley Cheese and Antipasto Plate

Grilled Fiselle, Mixed Greens, Huckleberry Chutney, Spicy Olive Mix, Duck Prosciutto

15

Butternut Squash Bisque

Maple Gastrique, Peppercress, Wild Acres Smoked Turkey

7

Ginger Fried Calamari

Wasabi Aioli, Fresh Lemon

10

Entrees

Wild Acres Free Range Hen

Hoisin Lime Marinated, Sesame Baby Bok Choy, Jasmine Rice, Tamarind Dressing, Peanuts

23

Venison Osso Buco

Tomato Demi Glaze, Barley Risotto, Porcini Mushroom, Gremolata

25

Grilled Rainbow Trout

Baby Root Vegetables, Truffle Scented Gnocchi, Fresh Dill with Olive Oil, Lemon Preserves

25

Wild Acres Duck Breast

White Bean Ragout, Porcini Mushrooms, Duck Au Jus

23

Pink Peppercorn Seared Sea Scallops

Shallot Tarragon Coulis, Celeriac Puree, Green Top Carrots, Salted Almond Brittle

25

Goji Berry Short Ribs

Goji Berry Gremolata, Celeriac Puree, Swiss Chard Saute.

24

Paprika Fennel Seared Tuna

Cipolini Onions, Applewood Smoked Bacon, Fingerling Potatoes, Porcini Mushrooms, Red Wine Sauce

28

Grilled Lemongrass Scented Prawns

Sesame Baby Bok Choy, Jasmine Rice, Peanut Sauce

26

Flat Bread

Duck Confit, EVOO, Fresh Herbs, Kalamata Olives, Grape Tomatoes, Truffle and Black Pepper Goat Cheese

16

Potato Gnocchi

Red Wine Tomato Sauce, Arugula, Oregano, Roasted Red Pepper, Carr Valley Black Truffle Goat Cheese,
Kalamata Olives

16