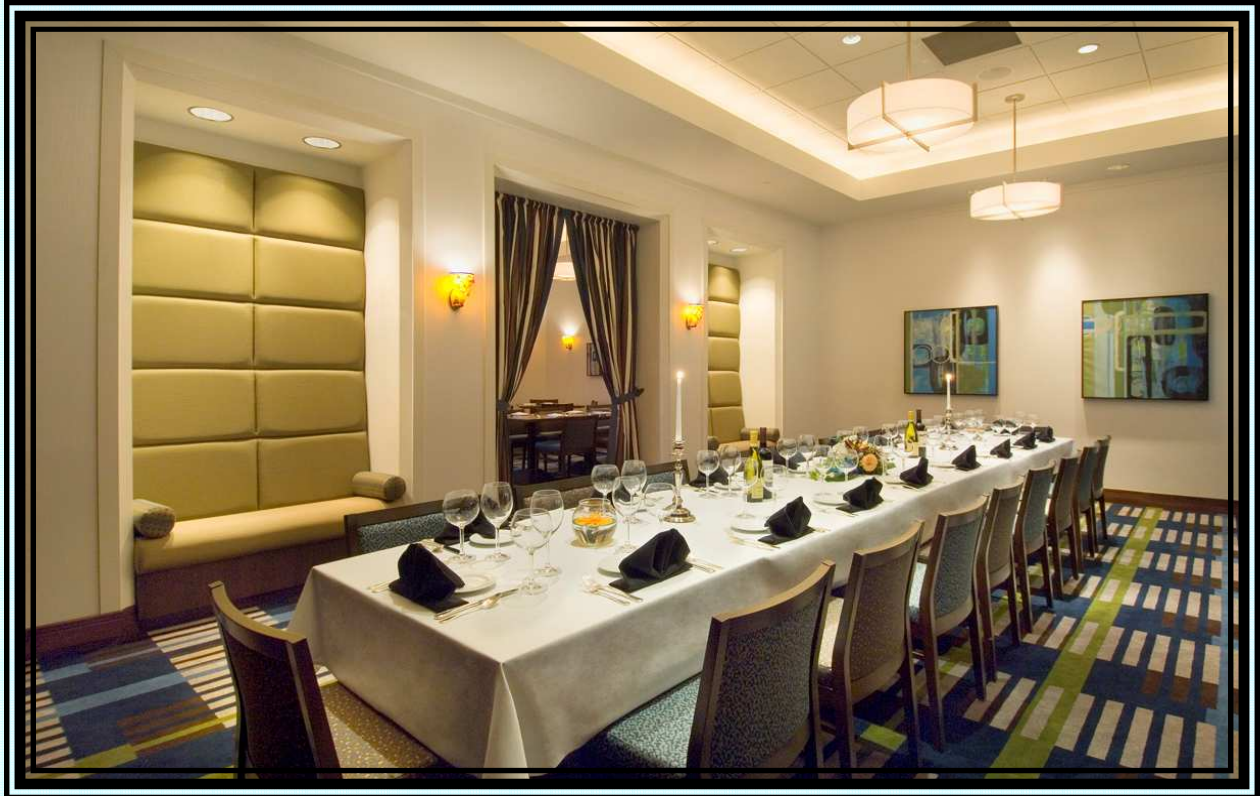


Basils

Lunch 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 36 at separate tables or 20 at one long table

Food and Beverage Minimum: \$500++

Chefs Room One

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

Food and Beverage Minimum: \$500++

Chefs Room Two

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

Food and Beverage Minimum: \$500++

Comfy Cozy

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

Food and Beverage Minimum \$500++

Note: ++ is tax and 18% Gratuity

Minimums and rentals are subject to change based on availability

Basils

Lunch Option 1
\$19.00++

Amuse Buche

Roasted Roma Tomato Bruschetta
Fresh Basil, Parmesan Cheese

Entrée

Basils "BLT"

Toasted Brioche, Basil Aioli, Pancetta Bacon, Vine Ripe Tomato, Greens
or

Potato Gnocchi

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

or

Our Country Meat Loaf Sandwich

Home made Bread and Butter Pickles, Tomato Chutney, Fried Shallots, Arugala

Dessert

Cookies from the Chef

Basils

Lunch Option 2
\$23.00++

Starter

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

Sea Salt Seared Tuna Sliders

Wasabi Aioli, Sweet Potato Fries

or

Peppered Beef Salad

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

Dessert

Cookies from the Chef

Basils

Lunch Option 3
\$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

Ginger Fried Calamari

Wasabi Aioli, Fresh Lemon

Entrée

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

or

Pink Peppercorn Seared Sea Scallops

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

Dessert

Cookies from the Chef

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 Lunch 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 Bleu Cheese, Home-made Herb Croutons

Rocket and Frisee Salad

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

Carr Valley Cheese and Antipasto Plate

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

Butternut Squash Bisque

Maple Gastrique, Peppercross, Wild Acres Smoked Turkey

Ginger Fried Calamari

Wasabi Aioli, Fresh Lemon

Sandwiches

Sea Salt Seared Tuna Sliders

Wasabi Aioli, Sweet Potato Fries

Steak House Burger

Grilled Egg Bun, Pickled Vegetables

Basil's "BLT"

Toasted Brioche, Basil Aioli, Pancetta Bacon,
Vine Ripe Tomato, Greens

Our Country Meatloaf Sandwich

Home made Bread and Butter Pickles,
Tomato Chutney, Fried Shallots, Arugula

Entrees

7 Wild Acres Free Range Hen

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

20

12 Rainbow Trout

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

24

15 Pink Peppercorn Seared Sea Scallops

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

22

7

Goji Berry Short Ribs

Goji Berry Gremolata, Celeriac Puree, Swiss Chard Saute

21

10

Grilled Lemongrass Scented Prawns

Sesame Baby Bok Choy, Jasmine Rice, Peanut Sauce

23

Flat Bread

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

13

12 Peppered Beef Salad

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

16

12 Potato Gnocchi

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

15

14

Basils

Mini Desserts

Mix and Match
\$3 each

Mini Doughnuts

Cardamom Sugar Dusted, Fig Jam

Chocolate Chocolate Bread Pudding

Maple Jack Syrup, Pistachio Phyllo Stick

Tiramisu “Martini”

Mocha Tia Maria, Biscotti

Apple Tart Tatin

Vanilla Bean Ice Cream, Cinnamon Crème Fraiche

Citrus Pecan Tartlet

Orange Crisp, Grand Marnier Cream

Chocolate Almond Pyramid

Sugar Dome, Cinnamon Ice Cream