

LE RÊVE

FRENCH-AMERICAN RESTAURANT

LED BY CHEF EUGENIO URIBE
JAMES BEARD-RECOGNIZED CULINARY TALENT
NAMED ONE OF TEXAS MONTHLY'S TOP RESTAURANTS 2025

Private Dining Experiences

1105 E. WASHINGTON ST., BROWNSVILLE, TX 78520

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Private Dining Packages

A CURATED MULTI-COURSE DINING EXPERIENCE DESIGNED FOR CELEBRATION, CONNECTION, AND EXCEPTIONAL HOSPITALITY

PACKAGE ONE

\$65 per person

A three-course experience with individually selected entrées.

FIRST COURSE

BISTRO SALAD

BUTTER LETTUCE, FRESH HERBS, RED WINE VINAIGRETTE

SECOND COURSE

(Select Two Entrée Options)

PASTA

BOLOGNESE SAUCE, AGED PARMESAN CHEESE

GRILLED HANGER STEAK SMOKED BABY POTATOES, GRILLED ONIONS AND AU POIVRE SAUCE

DRY-AGED BURGER

BACON JAM, AMERICAN CHEESE, PICKLES, BONE MARROW MAYO, CHARRED ONIONS

THIRD COURSE

FLOURLESS CHOCOLATE CAKE

GIANDUJA CREMEUX, GRAND MARNIER CREME ANGLAISE

PACKAGE TWO

\$85 per person

A four-course experience with a curated first course, bistro salad, and individually selected entrées.

FIRST COURSE

(Select One)

HIRAMASA CRUDO

HONEYCRISP APPLES, GINGER-LIME DRESSING, PUFFED RICE

FILET SKEWER

ROQUEFORT CREAM SAUCE, CRISPY POTATO CHIPS

ROASTED BEETS

ROASTED STRAWBERRIES, PISTACHIOS, STRAWBERRY VINAIGRETTE

SECOND COURSE

BISTRO SALAD

BUTTER LETTUCE, FRESH HERBS, RED WINE VINAIGRETTE

THIRD COURSE

(Select Two Entrée Options)

PASTA

BOLOGNESE SAUCE, AGED PARMESAN CHEESE

PRIME FILET

POTATO PUREE AND A BORDELAISE SAUCE

POACHED ATLANTIC COD

STEAMED CLAMS, RANCHO GORDO WHITE BEANS, LEMON BEURRE BLANC

FOURTH COURSE

FLOURLESS CHOCOLATE CAKE

GIANDUJA CREMEUX, GRAND MARNIER CREME ANGLAISE

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PACKAGE THREE

\$98 per person

A four-course experience beginning with warm pain au lait, followed by curated courses and individually selected entrées.

Enhance your experience with a third entrée selection. (+\$20 per guest)

WINE & COCKTAIL SELECTIONS

Curated wine and cocktail selections, developed by our Beverage Director, Chef, and Director of Wine to pair seamlessly with your menu and ensure a smooth service experience.

Guests may select from these turnkey offerings or work with our team to customize selections based on their preferences - our team will guide you through final selections during the planning process.

TO BEGIN

(for the table)

WARM PAIN AU LAIT
THYME HONEY, CHIVE BUTTER

FIRST COURSE

(Select Two)

BEET TARTARE
PICKLED RAMPS, CRISPY POTATO CHIPS,
WARM TARRAGON HOLLANDAISE

HIRAMASA CRUDO
HONEYCRISP APPLES, GINGER-LIME
DRESSING, PUFFED RICE

FILET SKEWER
ROQUEFORT CREAM SAUCE, CRISPY POTATO
CHIPS

ROASTED BEETS
ROASTED STRAWBERRIES, PISTACHIOS,
STRAWBERRY VINAIGRETTE

SECOND COURSE

BISTRO SALAD
BUTTER LETTUCE, FRESH HERBS, RED WINE
VINAIGRETTE

THIRD COURSE

(Select Two Entrée Options)

PASTA
BOLOGNESE SAUCE, AGED PARMESAN
CHEESE

PRIME FILET
POTATO PUREE AND A BORDELAISE SAUCE

POACHED ATLANTIC COD
STEAMED CLAMS, RANCHO GORDO WHITE
BEANS AND LEMON BEURRE BLANC

SPANISH OCTOPUS
WARM BABY POTATO SALAD, GORDAL
OLIVES, CAPERS, AND A LEMON
VINAIGRETTE

FOURTH COURSE

(Select One)

FLOURLESS CHOCOLATE CAKE
GIANDUJA CREMEUX, GRAND MARNIER
CREME ANGLAISE

STICKY DATE CAKE
BOURBON TOFFEE SAUCE, LEMON CREME
FRAICHE

*CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS