

Banquet Menu

WINTER 2019-2020

Hors d'œuvres

Choice of Five:

TARTE AUX CHAMPIGNONS

Mushroom Tart, Leek Custard

CROQUE MONSIEUR

Ham, Gruyère, Dijon

RILLETTES DE CANARD (+\$2 PER GUEST)

Duck Rillettes, Cherry Gastrique, Crostini

CHOUFLEUR

Cauliflower, Romesco

COUNTRY PÂTÉ

Dijon, Cornichon, House Bread

QUICHE LORRAINE

Bacon, Leek, Gruyère

SAUMON FUMÉ (+\$2 PER GUEST)

Smoked Salmon, Bellini, Crème Fraîche

Hors d'oeuvres

Continued:

ESCARGOTS EN BROCHETTES

Maître d'hôtel Butter

PORK CREPINETTES

Kummel

MOUSSE DE FOIE DE POULET

Chicken Liver Mousse, Pickled Onion, Rye

PISSALADIÈRE

Onion Tart, Anchovies, Carmelized Onion, Olives

GOUGÈRES

Choux

Hors d'oeuvres Menu Pricing

\$11.00 PER GUEST

Excludes Beverages, Tax & Gratuity

Les Entrées

APPETIZERS

Choice of One:

SOUPE À L'OIGNON GRATINÉE

Onion Soup, Sherry, Crouton, Comté

SOUPE AUX PETITS POIS ET AU PORC

Split Pea Soup, Smoked Ham

SALADE DE FROMAGE DE CHÈVRE

Marinated Goat Cheese, Arugula, Roasted Red Pepper

SALADE LYONNAISE

Frisée, Lardons, Poached Egg, Potato, Dijonnaise

MOULES ET FRITES

Mussels, Saffron, Dijon, White Wine, Saffron Aioli

ESCARGOTS AUX NOISETTES

Wild Burgundian Snails, Hazelnuts, Herbed Butter Sauce

ASSIETTE DE CHARCUTERIE

Daily Selections, Traditional Accompaniments

Les Plats

ENTRÉES

Choice of Two:

SAUMON POÊLÉ AUX LENTILLES

Pan-Roasted Salmon, Braised Green Lentils, Rainbow Chard

BŒUF BOURGUIGNON

Red-Wine-Braised Beef, Lardons, Pearl Onion, Mushrooms

STEAK ET FRITES (+\$5 PER GUEST)

Bavette or Filet, Maître d'hôtel Butter

CONFIT DE CANARD AUX CHOUX DE BRUXELLES

Preserved Duck, Roasted Brussels Sprouts, Chestnuts

BLANQUETTE DE VEAU

Veal Stew, Carrots, Fingerling Potatoes

CASSOULET VÉGÉTALIEN

White Bean Stew, Smoked Tea

CROQUE MADAME

Ham, Comté, Mornay, Fried Egg

BISTRO PERRIER BURGER

Lardon-L'oignon Confiture, Comté, Sweet Potato Fries, House Rémoulade

Les Desserts

DESSERT TRIO

Banquet Menu Pricing

\$42.50 PER GUEST

Excludes Beverages, Tax & Gratuity

Please let us know if you or any members of your party have any allergies. Some of our menu items contain nuts, dairy, and/or gluten. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

