

✧ BUFFET SALADS ✧

Each salad or starting course should propel you forward to the next course, building anticipation for the entrées to come. The ideal salad should complement one another as part of a cold course. The best first courses delight and tantalize and should encourage a certain sense of *wanton gluttony*...

So, without much ado, choose **one** from each category

The price is dependent entirely on the choice of the *entrees*. Each additional choice beyond two will incur a nominal charge of \$3.00

First Category

TRADITIONAL CAESAR SALAD
with sourdough croutons, fried anchovies and
shaved reggiano parmesan

STAR ROUTE FARMS GREENS
with pickled tomatoes, herbed shallot – black pepper
vinaigrette, diced apples and Laura Chenel goat cheese

ICEBERG LETTUCE, PEAS AND CHICORY
with hot smoked cheddar dressing

HEIRLOOM TOMATO AND
MOZZARELLA SALAD
with basil – truffle vinaigrette

PICKLED GREEN BEAN AND CARROT
with candied almonds, currants and lemon dressing

ENDIVE, WATERCRESS AND RADICCHIO
with citrus – chive dressing and candied walnuts

Second Category

PEARLED COUSCOUS & SMOKED TROUT
and vegetable salad with *herbes fines*

ORANGE, JICAMA AND WATERCRESS
with Greek olives, fennel and green beans

AMERICANA SALAD
Peas, Vermont cheddar cheese, red onion
bacon lardons and Hellmann's mayonnaise

ENDIVE – WATERCRESS SALAD
with pancetta lardons, fried shallots and
soft poached egg

HICKORY SMOKED PORK,
APPLE AND FRISSÉE SALAD
with parsley – harissa drizzle

SALAD OF FRESH GARBANZO
& CHERRY TOMATO
Roasted Moroccan olives and white anchovies

SALAD OF SLOW ROASTED
RED AND YELLOW BEETS
with candied pecans, farmstead blue cheese,
mâche and creamy tarragon vinaigrette

BISTRO BOUDIN

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BUFFET ENTREES



The heart of the meal, the meat on the plate, the eternal question of *beef or chicken?* We've tried to do items that are tasty and beautiful in presentation. Some of the fish may not be available during certain parts of the year (notoriously, halibut takes a vacation in August!) We will always identify them well in advance. Enjoy!

Choose any **two** of any items below for a flat fee of \$50.00 per person. The choice of salads and desserts are included in the selections. There is an additional charge of \$5.00 for each additional choice of entree.

\$50.00

**BLACK PEPPER AND HERB
ROASTED SIRLOIN OF BEEF**
on Braised Lentils
with Horseradish Cream

BRAISED BEEF SHORTRIBS
with Glazed Root Vegetables

**SMOKED PETITE RIBEYE OF
BEEF**
with Roasted Shallots, Bacon and
Veal Stock Reduction

2.50 ADDITIONAL

BRAISED BEEF BORDELAISE
with Grilled Oyster Mushrooms and
Fried Parsley

**SLOW COOKED BEEF BRISKET
'EN TAGINE'**
with Moroccan Spices, Whole Wheat
Couscous and Raisin Chutney

**GRILLED FILET OF NIMAN
RANCH BEEF**
with Red Wine Bordelaise and
Thyme Roasted Mushrooms

4.50 ADDITIONAL

**OLD FASHIONED 'YANKEE'
POT ROAST**
with Glazed Pearl Onions and Carrots

OLIVE OIL POACHED SALMON
on Vegetable Couscous with
Preserved Lemon - Thyme Confit

FENNEL ROASTED HALIBUT
on Creamed Leeks and Beluga Lentils

**BRAISED BOURRIDE OF
MONKFISH**
with Tomatoes, Olives and Lemon Aioli

**WHOLE FISH ROASTED
IN SEA SALT**
with Fennel, Orange and Olive Salad

2.25 ADDITIONAL

TUREEN OF OUR CIOPPINO,
with Dungeness Crab, Mussels Clams,
Fish and Shrimp.

SERVED FAMILY STYLE

**HOMEMADE SALT COD,
CORN AND POTATO CAKES**
with Grilled Chorizo and Saffron

**INDIVIDUAL CRAB AND
TARRAGON 'POT PIES'**

**MAHOGANY ROASTED
CHICKEN**
with Sourdough Stuffing and Natural Jus

**100 GARLIC CLOVE STUFFED
WHOLE ROASTED CHICKEN**

**WOOD OVEN ROASTED
CHICKEN 'UNDER A BRICK'**
with Olive - Tomato and
Caper Salsa Crudo

**SLOW COOKED CHICKEN
CONFIT**
with Braised Coco Bean
& Andouille 'Stew'

BUTTERMILK FRIED CHICKEN
with Country Gravy and
Sweet Potato Biscuits

**RED WINE BRAISED
PORK 'OSSO BUCO'**
with Soft Polenta and Gremolata

PRUNE STUFFED PORK LOIN
with Whole Grain Mustard Jus

**ROASTED LEG OF
SONOMA LAMB**
with Caramelized Garlic Jam,
Rosemary - Cheddar Yorkshire Pudding
and the ever-so-compulsory
Mint Chutney

THE PRICE OF THE ENTRÉE DOES NOT INCLUDE 9.5% TAX AND 20% SERVICE CHARGE

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❖ BUFFET SIDES ❖

Some sides described below can be served 'Family Style' depending upon the size of the party.
Personally, I'd rather not share my *Foie Gras Mashed Potatoes* with anyone at all. It's *mine*, all *mine*.

The choice of **two** sides are included with all entree choices.
Each additional choice incurs an extra charge of \$4.00

<p>Creamed Spinach with Nutmeg</p> <p style="text-align: center;">❖</p> <p>Glazed Heirloom Carrots with Cumin and Mint</p> <p style="text-align: center;">\$2.50 ADDITIONAL PER PERSON</p> <p style="text-align: center;">❖</p> <p>Grilled Jumbo Asparagus and Soft Poached Eggs with Lemon Hollandaise</p> <p style="text-align: center;">❖</p> <p>Sauteed Bloomsdale Spinach with Shallot and Garlic</p> <p style="text-align: center;">❖</p> <p>Ratatouille Provençal</p> <p style="text-align: center;">❖</p> <p>Cauliflower and Gruyère Gratin with Smoked Bacon Lardons</p> <p style="text-align: center;">❖</p> <p>Sauteed Brussel Sprouts with Pancetta, Black Pepper and Shallots</p> <p style="text-align: center;">❖</p> <p>Green Beans Sautéed with Toasted Almonds and Lemon</p> <p style="text-align: center;">❖</p> <p>Grilled Vegetables with Spicy Rouille</p> <p style="text-align: center;">❖</p> <p>Vermont Cheddar 'Mac & Cheese' Gratin</p> <p style="text-align: center;">❖</p> <p>Butterball Potatoes and Morels Sauteed in Duck Fat</p>	<p>Roasted Garlic Mashed Potatoes with Chive</p> <p style="text-align: center;">❖</p> <p>Buttermilk Mashed Potatoes</p> <p style="text-align: center;">❖</p> <p>Garlic French Fries with Ranch Dressing served Family Style</p> <p style="text-align: center;">❖</p> <p>Individual Portions of Mashed Potatoes with Black Truffle and Foie Gras</p> <p style="text-align: center;">ADDITIONAL \$10.00 PER ORDER</p> <p style="text-align: center;">❖</p> <p>Gruyère, Artichoke and Potato Gratin</p> <p style="text-align: center;">❖</p> <p>Mashed Sweet Potatoes with Maple Syrup</p> <p style="text-align: center;">❖</p> <p>Porcini and Faro 'Risotto'</p> <p style="text-align: center;">❖</p> <p>Vegetable Couscous with Grilled Merguez Sausage</p> <p style="text-align: center;">❖</p> <p>Chicken Fried Sweet Corn and Cole Slaw</p> <p style="text-align: center;">❖</p> <p>Wood Oven Roasted Cauliflower with Olive Oil and Sea Salt</p> <p style="text-align: center;">❖</p> <p>Goat Cheese Tortellini with Olives in Roasted Vegetable Broth</p>
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