

# PLATED DINNER

## ✧ STARTERS ✧

Choosing a first course for so many people can be daunting. From simple green salads to composed appetizers, individual tureens of onion soup, we try to offer a *tasty* beginning to every meal. It is important for us at Bistro Boudin that the first course, no matter the choice, leaves you wanting more!

The cost one from each starter category is included with the choice of entrees. Please note that the cost of the event is based upon the *entree* choice.

### CHOICE OF SOUP & SALAD

**STAR ROUTE FARMS  
GREENS**

*with marinated tomatoes  
and black pepper –  
shallot vinaigrette*

or

**PETITE SOURDOUGH BREAD**

**BOWL**

*with choice of clam chowder  
or crab – roasted corn bisque*

or

**OLD FASHIONED CAE-  
SAR**

*with homemade sourdough  
croutons and shaved  
Reggiano Parmesan*

OR

### SOMETHING MORE INTERESTING

Single Choice Only

**DUNGENESS CRAB CAKES**

*with roasted corn salsa and  
lemongrass mayonnaise  
4.00 ADDITIONAL*

**PAN ROASTED MUSSELS**

*with shallots, white wine and garlic and spicy saffron  
rouille. Served with sourdough crostini  
3.00 ADDITIONAL AND 30 PPL MAXIMUM*

**BLACK PEPPER SEARED**

**AHI TUNA ‘NIÇOISE’**

*with saffron aioli, green beans, fingerling potatoes and  
soft boiled farm fresh egg  
3.00 ADDITIONAL*

**HEIRLOOM TOMATO SALAD\***

*with grilled sourdough, oiled cured olives  
and fava beans.*

*\*Not always available!*

**RILLETTES OF DUCK WITH**

**FRIED GREEN OLIVES**

*pickled red onion confit  
and frissé - watercress salad*

**INDIVIDUAL TUREENS OF  
FRENCH ONION SOUP**

*with emmenthal and gruyère*

**WILD MUSHROOM, FONTINA AND  
SOURDOUGH RAREBIT**

*with Sausalito Springs watercress  
and fried garlic dressing*

**LYONNAISE SALAD**

*Endive and watercress with warm poached farm fresh  
egg and black pepper – bacon vinaigrette*

**ALDERWOOD SMOKED DUCK**

*on braised pea greens  
with sour cream - corn fritters*

**MARINATED ORANGES, FENNEL  
AND WATERCRESS SALAD**

*with Greek olives and white anchovies*

**ALDERWOOD SMOKED SALMON**

*with root vegetable roestii and  
sour cream – caper dressing*

BISTRO BOUDIN

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• SAN FRANCISCO, CA 94133

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# PLATED DINNER

## ENTREES

The heart of the meal, the meat on the plate, the eternal question of *beef or chicken?* Choose any **two** items from each category. There is an additional charge of \$5.00 for each extra choice of entree

**\$40.00**

**CRISPY SKINNED SALMON**  
with heirloom tomato and sourdough  
'Panzanella,' oil cured Moroccan olives  
and fava beans

**OLD FASHIONED ROASTED  
MAHOGANY CHICKEN**  
with garlic mashed potatoes, sauteed green  
beans and natural pan gravy

**GOAT CHEESE AND OLIVE  
TORTELLINI**  
with fresh English peas and roasted root  
vegetable broth

**RISOTTO WITH FRESH MORELS**  
Fava beans and Reggiano Parmesan

**OLD FASHIONED BUTTERMILK  
FRIED CHICKEN**  
with mashed potatoes and cole slaw

**RED WINE  
BRAISED BEEF STEW**  
with roast garlic mashed potatoes and pot  
roasted root vegetables

WHEN POSSIBLE, MOST OF OUR ENTREES CAN BE MADE GLUTEN FREE

**\$46.00**

**CHAR GRILLED HANGER  
STEAK**  
with red wine braised shallots,  
hydroponic watercress salad with  
crispy polenta croutons

**PAN ROASTED HALIBUT**  
with seafood stew of clams, fennel, lemon  
balm and chili

**WHOLE DUNGENESS CRAB**  
with parmesan - fried garlic dressing,  
steamed corn and your own personal bib,  
crackers and mallet (precount req'd)

**CRISPY SKINNED CHICKEN  
BREAST**  
stuffed with goat cheese, *herbes fines* and  
spinach, with croustade of wild  
mushroom and morel cream

**VEGETABLE RAVIOLI**  
we make raviolis every week depending  
upon what's available. Please check with the  
kitchen to see what we are making!

**\$54.00**

**RED WINE BRAISED  
SHORT RIB OF BEEF**  
with wood oven roasted field  
mushrooms, soft polenta, pine nuts and red  
wine - natural jus reduction

**LEMON CITRUS GRILLED  
SWORDFISH**  
with fresh garbanzo bean ragoût  
and Meyer lemon confit

**GARLIC ROASTED FREE  
RANGE HENS**  
with black truffle, sage and  
asparagus and potatoes sardalaise

**OLD FASHIONED CIOPPINO**  
with Dungeness crab, fresh fish and shrimp.  
Served in a loaf  
of our fresh baked Sourdough Bread

**GRILLED ANGUS FILET OR  
RIBEYE**  
with root vegetable 'Shepherd's Pie  
and red wine - bordelaise

ADDITIONAL 3.00 PER GUEST

### \$52.00 COMBINATIONS

**SLICED FLANK STEAK**  
on crispy lentil cake with pepper rouille

**CRISPY SKINNED SALMON**  
on summer vegetable ratatouille  
with roasted olive vinaigrette

**GRILLED SWORDFISH**  
on cornmeal - vegetable fritters,  
shrimp and corn etouffée

**CHICKEN FRIED QUAIL**  
with braised black - eyed peas

**SIMPLY GRILLED SIRLOIN**  
with asparagus and garlic butter

**GRILLED MUSCOVY  
DUCK BREAST**  
on pearly couscous  
with olive - orange chutney

**SMOKED PORK  
TENDERLOIN**  
with sweet potato succotash and  
braised greens

**ROASTED CHICKEN  
BREAST**  
on Sourdough stuffing and  
roasted mushrooms

CHOOSE ANY TWO SELECTIONS

### \$58.00 COMBINATION

**FILET OF NIMAN  
RANCH BEEF**  
with grilled vegetables,  
red wine bordelaise

**DUNGENESS CRAB CAKE**  
with lemongrass aioli

THE PRICE OF THE ENTRÉES DO NOT INCLUDE 9.5% TAX  
AND 20% SERVICE CHARGE

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