

PLATED LUNCH

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 choice of **one** appetizer is included in the price of the event. Extra choices beyond the two will incur an additional charge. Please note that the cost of the event is based upon the entree choice.

STAR ROUTE FARMS GREEN SALAD
with Marinated Tomatoes and
Black Pepper – Shallot Vinaigrette

OLD FASHIONED CAESAR SALAD
with Homemade Sourdough Croutons and
Shaved Reggiano Parmesan

DUNGENESS CRAB CAKES
with Roasted Corn Salsa and
Lemongrass Mayonnaise
3.00 ADDITIONAL

PAN ROASTED MUSSELS
with Shallots, White Wine and Garlic
Served with Sourdough Crostini
2.00 ADDITIONAL

BLACK PEPPER SEARED AHI TUNA
‘NIÇOISE’
with Saffron Aioli, Green Beans and Poached Farm Egg
3.00 ADDITIONAL

HEIRLOOM TOMATO SALAD
with Grilled Sourdough, Oiled Cured Olives
and Fava Beans

RILLETTES OF DUCK WITH
FRIED GREEN OLIVES
Pickled Red Onion Confit and Frisée

PETITE SOURDOUGH BREAD BOWL
with Choice of Clam Chowder
or Crab – Roasted Corn Bisque

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 Egg
and Black Pepper – Bacon Vinaigrette

ALDERWOOD SMOKED DUCK
on Braised Pea Greens
with Sour Cream - Corn – Fritters

ORANGE, FENNEL AND
WATERCRESS SALAD
with Greek Olives and White Anchovies

HICKORY SMOKED SALMON
with Root Vegetable Roestii and
Sour Cream – Caper Dressing

BISTRO BOUDIN

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PLATED LUNCH

❁ 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 (halibut notoriously takes a vacation in August!) We will always identify them well in advance. Enjoy!

Choose any **two** entrees from one category . There is an additional charge of \$5.00 for each additional choice of entree.

\$27.00

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 Pan Gravy

GOAT CHEESE RAVIOLI
with Fresh English Peas and Roasted
Vegetable Broth

**DUNGENESS CRAB CAKE
SANDWICH**
with Avocado, Basil Aioli
and French Fries

RISOTTO WITH FRESH MORELS
Fava Beans and Reggiano Parmesan

**OLD FASHIONED
SKILLET FRIED CHICKEN**
with Mashed Potatoes and Cole Slaw

\$32.00

PAN ROASTED HALIBUT
with Seafood Stew of Clams, Fennel,
Lemon Balm and Chili

**RED SNAPPER
'EN CARTOUCHE'**
with Fried Ginger, Lemongrass &
Coconut Milk Steamed Rice and Kaffir
Lime Butter

WHOLE DUNGENESS CRAB
with Parmesan - Fried Garlic Dressing,
Steamed Corn and
Your Own Personal Bibb, Crackers
and Mallet

**RED WINE BRAISED
BEEF STEW**
with Wood Oven Roasted Mushrooms,
Soft Polenta, Pinenuts and
Red Wine - Natural Jus Reduction

**CRISPY SKINNED NATURAL
CHICKEN BREAST**
stuffed with Goat Cheese, *herbes fines*
and Spinach, with Croustade of Wild
Mushroom and Morel Cream

**CHAR GRILLED
BAVETTE OF BEEF**
simply grilled with Onion Confit and
Parsley - Garlic butter

\$37.00

RED WINE BRAISED SHORTRIB
'My Way' with Truffle Mashed Potatoes
and Root Vegetables

**LEMON CITRUS GRILLED
SWORDFISH**
with Garbanzo Bean Ragout
and Meyer Lemon Confit

OLD FASHIONED CIOPPINO
with Dungeness Crab, Fresh Fish and
Shrimp. Served in a loaf
of Sourdough Bread

DUNGENESS CRAB CAKES
with Lemongrass Remoulade, Pesto Rice
and Sauteed Green Beans

PETITE FILET OF ANGUS BEEF
with Sourdough Crostini, Boursin
and Grilled Wild Mushrooms

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

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