



CHEF'S TABLE MENU

The Chef's Table is a perfect opportunity to pamper your guests or clients. Seated at our rustic farm-style table, you and up to 9 others may enjoy a gourmet five-course meal; each course expertly paired with a wine selection from Bistro Boudin's wine collection. From the opening amuse-bouche to our closing dessert, our Chef's Table is designed to entertain, relax and educate you and your guests in a quintessential Californian style.

Chef's Table events are held in our semi-private tasting room for a group of 8-10. Availability is limited, reservations required. Choose from one of the menus below.

MENU I

COURSE 1

GRILLED LOCALLY CAUGHT CALAMARI

With Toasted Couscous, Zen Gulch Farms Basil and Citrus-Fennel Vinaigrette

Columbia Valley - Pinot Gris

COURSE 2

'DECONSTRUCTED' SALAD OF ANDERSON FARMS BABY BEETS

With Granny Smith Apples, Rogue River Creamery Farms Blue Cheese and Candied Pecans

Roche, Carneros Estate - Pinot Noir

COURSE 3

SHRIMP "FRA DIAVOLO"

With Crispy Polenta, Grape Tomatoes and Sausalito Springs Watercress

Geysler Peak, Alexander Valley - Chardonnay

COURSE 4

CANNELLONI OF RED WINE BRAISED SHORTRIB

Fromage Blanc and Spinach with Roasted Porcini and Cauliflower

Columbia Valley - Syrah

COURSE 5

AMARETTO SEMI FREDDO

House Made Custard Whipped with Amaretto and Served Semi-Frozen

Covey Run 'Reserve' - Semillion Ice Wine

MENU II

COURSE 1

COCONUT CURRIED SEAFOOD STEW

With Baby Sweet Corn

Columbia Valley - Riesling

COURSE 2

THINLY SLICED AVOCADO & DUNGENESS CRAB

In a Light Spicy Chili Sauce with Hand-Made Yucca Chips

Covey Run - Chardonnay

COURSE 3

NEW YORK STRIP "AU POIVRE"

With Black Trumpet Mushrooms and Fondant Potatoes

Geysler Peak, Alexander Valley - Merlot

COURSE 4

GREEN OLIVE CRUSTED RACK OF LAMB

With Merquez Sausage and Point Reyes Bleu Cheese Fondue

Geysler Peak, Alexander Valley - Cabernet Sauvignon

COURSE 5

AMARETTO SEMI FREDDO

House Made Custard Whipped with Amaretto and Served Semi-Frozen

Covey Run 'Reserve' - Semillion Ice Wine

\$79.00 PER PERSON

A FULL BOTTLE OF FEATURED WINE WILL BE SERVED WITH EACH COURSE

Wine Selection Subject to Seasonal Changes. Upgrades or changes in wine may be made in advance.

Allergies/special requests will be considered up to three days prior to event.

The price of the entrées do not include 8.5% tax and 20% service charge