



PLATED LUNCH

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FIRST COURSE

Choosing a first course for so many people can be daunting. From single green salads to composed appetizers or 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 starter is included in the price of the event. Extra choices beyond the one will incur an additional charge of \$3.00. Please note that the cost of the event is based upon the entrée choice.

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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

MARINATED ORANGES, FENNEL AND WATERCRESS SALAD

With Greek Olives and White Anchovies

DUNGENESS CRAB CAKES

With Roasted Corn Salsa and
Lemongrass Aioli

\$3.00 ADDITIONAL

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, Oil Cured Olives
and Fava Beans
(When in Season)

PETITE SOURDOUGH BREADBOWL

With Choice of Clam Chowder or
Crab-Roasted Corn Bisque

INDIVIDUAL TUREENS OF FRENCH ONION SOUP

With Emmenthal and Gruyère

LYONNAISE SALAD

Endive and Watercress with Warm Poached Farm
Fresh Egg and Black Pepper-Bacon Vinaigrette

PAN ROASTED MUSSELS

With Shallots, White Wine and Garlic,
Served with Sourdough Crostini

\$2.00 ADDITIONAL

WILD MUSHROOM, FONTINA AND SOURDOUGH RAREBIT

With Sausalito Springs Watercress
and Fried Garlic Dressing

HICKORY SMOKED SALMON

With Root Vegetable Roesti and
Sour Cream-Caper Dressing



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ENTREES

The heart of the meal, the meat on the plate, the eternal question of beef, chicken or fish? We've tried to offer 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 items from the column with your desired cost per person.
There is an additional charge of \$5.00 for each extra choice of entrée.

\$27

CRISPY SKINNED SALMON
With Heirloom Tomato and Sourdough 'Panzanella,' Oil Cured Moroccan Olives and Fava Beans
(Heirloom Tomatoes Only Available When in Season)

OLD FASHIONED ROASTED MAHOGANY CHICKEN
With Garlic Mashed Potatoes, Sautéed Green Beans and Natural Pan Gravy

VEGETABLE RAVIOLI
With Roasted Vegetable Broth

DUNGENESS CRAB CAKE SANDWICH
With Avocado, Basil Aioli and House Made Potato Chips

RISOTTO WITH FRESH MORELS
With Fava Beans and Reggiano Parmesan

\$32

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

RED SNAPPER "EN CARTOUCHE"
With Fried Ginger, Lemongrass and Coconut Milk Steamed Rice and Kaffir Lime Butter

WHOLE DUNGENESS CRAB
With Parmesan-Fried Garlic Dressing, Steamed Corn and Your Own Personal Bib, Crackers and Mallet
(Precount Required)

RED WINE BRAISED BEEF STEW
With Roasted Garlic Mashed Potatoes and Pot Roasted Root Vegetables

CRISPY SKINNED CHICKEN BREAST
Stuffed with Goat Cheese, Fines Herbes 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

RED WINE BRAISED SHORT RIB OF BEEF
'My Way' with Truffle Mashed Potatoes and Root Vegetables

LEMON CITRUS GRILLED SWORDFISH
With Fresh Garbanzo Bean Ragoût and Meyer Lemon Confit

OLD FASHIONED CIOPPINO
With Dungeness Crab, Fresh Fish, Shrimp, Calamari & Mussels. Served in a Loaf of Our Fresh Baked Sourdough Bread

DUNGENESS CRAB CAKES
With Lemongrass Remoulade, Pesto Rice and Sautéed Green Beans

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

When possible, most of our entrees can be made gluten free

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