



*"A true Culinary Experience"*

## *Sample Menu*

For a formal dinner party for twenty five

### **Passed Hors D'oeuvres**

Smoked salmon in fingerling potatoes with Osetra caviar and crème fraiche

Pancetta and onion tartlets

Grilled Shrimp on spicy black bean cake with avocado

Vegetable spring rolls with peanut dipping sauce

House-cured duck pastrami on black bread with mustard-cumin slaw

### **Sit Down Dinner**

#### **Golden Beet and Coach Farms Goat Cheese Salad**

Goat cheese croquettes, chicories, creamy walnut vinaigrette

#### **Purée of Celery Root and Truffle Soup**

Foie gras and Port wine croustis

#### **Coriander and Fennel Crusted Rare Tuna**

Olive oil braised new potatoes, roasted fennel

Pickled onions, citrus beurre blanc

#### **Lobster and Chanterelle Stuffed Guinea Hen Breast**

Bacon and onion potato cake, Savoy cabbage, bacon jus

#### **Mango Sorbet**

#### **Flourless Chocolate Cake**

Toasted almond ice cream, coconut tuile

#### **Petits Fours**

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**E-MAIL: [BISTROM@OPTONLINE.NET](mailto:BISTROM@OPTONLINE.NET)**



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## *Sample Menu*

For a passed hors d'oeuvres party for 18 people

### **HORS D'OEUVRES**

SPICY TUNA TARTARE ON CUCUMBER WITH LIME AND CHIVE

SALMON GRAVLAX WITH CRÈME FRAICHE AND DILL

SMOKED DUCK, CARAMELIZED ONION AND FONTINA CHEESE QUESADILLA WITH  
APRICOT CHUTNEY

PROSCIUTTO CROUTON WITH FIG JAM AND PINE NUT PESTO

MINI CRAB CAKE WITH AVOCADO PUREE AND JALAPEÑO PESTO

BABY LAMB CHOPS WITH SPICED TOMATO & CURRANT CHUTNEY

FOIE GRAS TERRINE WITH SAUTERNES ONION MARMALADE ON CRANBERRY-PECAN  
BREAD

### **PASSED COCKTAILS**

MANGO COSMOPOLITAN

KIR RORAL

APPLE MARTINI

BLUE HPNOTIQ MARTINI

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## *Sample Menu*

For a dinner party for twenty eight

### **DIVER SEA SCALLOP CEVICHE**

BLOOD ORANGES, FRISÉE, CITRUS VINAIGRETTE, JALAPEÑO PESTO

### **CELERY ROOT GNOCCHI**

YUKON GOLD POTATOES, PARSNIPS, BLACK TRUMPET MUSHROOMS  
PARMIGIANO-REGGIANO CHEESE

### **PAN SEARED WILD STRIPED BASS**

MANILA CLAMS, FINGERLING POTATOES, PRESERVED LEMON  
ROASTED GARLIC-PARSLEY PESTO

### **CIDER GLAZED PAN SEARED HUDSON VALLEY FOIE GRAS**

SUNCHOKE PUREE, BABY CANDY CANE BEETS, CIPOLLINI ONIONS

### **HERB WRAPPED SADDLE OF LAMB**

MACARONI & TRUFFLE GRATIN, TUSCAN KALE, LAMB JUS

### **APRICOT SORBET**

### **WARM FLOURLESS CHOCOLATE CAKE & RASPBERRY MOUSSE**

HAZELNUT BRITTLE

### **PETITS FOURS**

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