

VILLAGE

CALIFORNIA BISTRO
and
WINE BAR



WEEKDAY LUNCHES

PRIVATE EVENT MENUS

SEASONAL

(3 Courses)

27 per Guest

ADD A STARTER 5 PER PERSON

1ST COURSE

CHICORY PEAR SALAD

Crispy Shallots . Radish . Sweet 100's
Tomato . Yogurt Ranch Dressing

2ND COURSE

LEMON RICOTTA RAVIOLI (v)

Sage Brown Butter Golden Raisin .
Pinenuts . Saute Kale



ROSEMARY CHICKEN SANDWICH

Ciabatta Roll . Arugula . Brie Cheese .
Fig Marmalade . Sweet Potato Fries



JAMBALAYA BUCATINI

Andouille Sausage . Chicken . Shrimp
Scallions . Sofrito Cream Sauce



GLAZE SALMON

Braised Lentil Du Puy . Romanesco
Pomegranate Glaze

SWEET FINISHES

SEASONAL PANNA COTTA

CHEF'S

(4 Courses)

37 per Guest

SHARED STARTER

CALAMARI FRITTI

Artichoke Hearts . Avocado Aioli
Shishito Peppers

1ST COURSE

ROASTED BEETS

Greens . Pistachio Yogurt . Ricotta
Salata Cheese . Hazelnut Vinaigrette

2ND COURSE

FIRECRACKER NOODLES (v)

Soba Noodles . Peppers . Choy Sum .
Carrots . Cashews . Crispy Tofu



PERUVIAN SEAFOOD STEW

Prawns . Mussels . Scallops . Clams .
Grilled Bread . Fennel-Tomato Broth



STEAK 'BANH MI'

Sweet & Spicy Seared Filet . Carrot
Cucumber . Cilantro . Jalapeno .
Sprouts . Sambal Aioli & Mirin
Vinaigrette on Parkerhouse Roll



MUSCOVY DUCK CONFIT

Fingerling Potatoes . Green Beans .
Frisee . Jalapeno Kumquat Marmalade

SWEET FINISHES

SEASONAL PANNA COTTA

BISTRO

(2 Courses)

22 per Guest

ADD A STARTER 5 PER PERSON

1ST COURSE

MIX GREENS

Fuji Apple . Pumpkin Seed . Pt Reyes
Blue Cheese . Cranberry Vinaigrette

2ND COURSE

TRUFFLE CHICKEN WRAP

Apple . Walnut . Onion . Crispy
Romaine . Truffle Aioli Wrapped in
Tomato Tortilla . Fries



PACIFIC FISH 'N CHIPS

Tempura Battered Whitefish .
Kennebec Chips . Creamy Slaw



GARDEN BURGER (v)

Artichoke Spread . Mozzarella Cheese
. Autumn Grain Salad . Foccacia Bun



BISTRO COBB

Grilled Chicken Breast . Ham . Bacon .
Boiled Egg . Avocado . Tomato . Pt.
Reyes Bleu Cheese . Dijon Vinaigrette

SWEET FINISHES

ADD DESSERT FOR 5 PER PERSON