

VILLAGE

CALIFORNIA BISTRO
and
WINE BAR



WINTER DINNER WEEKENDS

PRIVATE EVENT MENUS

SEASONAL

52 per Guest

SHARED STARTERS

BAKED BRIE

Brandy Caramel Apple .
Almonds . Chicory Salad



DEVILS ON HORSEBACK

Bacon Wrapped Medjool Dates &
Chorizo . Hazelnut's . Balsamic Oil

1ST COURSE

TODAY'S SEASONAL SOUP



CHICORY PEAR SALAD

Gorgonzola Cheese . Roasted Pears .
Medjool Dates . Yogurt Ranch

2ND COURSE

LEMON RICOTTA RAVIOLI (v)

S Sage Brown Butter Golden Raisin .
Pinenuts . Saute Kale



BRAISED SHORT RIB

Homemade Gnocchi . Winter
Vegetables . Horseradish Gremolata



GLAZE SALMON

Braised Lentil Du Puy . Romanesco
Pomegranate Glaze



FREE RANGE CHICKEN

Cremini Mushroom . Broccoli Rabe .
Crispy Potato . Lemon-Thyme Au Jus

SWEET FINISH

SEASONAL PANNA COTTA

BISTRO

45 per Guest

SHARED STARTER

DI STEFANO BURRATA CHEESE (v)

Roasted Red Grapes . Olio Verde
Grilled Artisan Bread



ADD ADDITIONAL STARTER

FOR 5 PER PERSON

1ST COURSE

TODAY'S SEASONAL SOUP



MIX GREENS

Fuji Apple . Pumpkin Seed . Point
Reyes Cheese . Cranberry Vinaigrette

2ND COURSE

TOFU FIRECRACKER NOODLES (v)

Soba Noodles . Peppers . Choy Sum .
Carrots . Cashews . Shitake Xo Sauce .



LOCAL PACIFIC SOLE

Garlic Whipped Potato . Spinach .
Caper Shallot Beurre Blanc



JAMBALAYA BUCATINI

Andouille Sausage . Chicken . Shrimp
Scallions . Sofrito Cream Sauce



LAMB CASARECCE PASTA

Kalamata Olives . Tuscan Kale
Ricotta Salata Cheese

SWEET FINISH

SEASONAL PANNA COTTA

CHEF'S

57 per Guest

SHARED BISTRO SAMPLER

CLAMARI FRITTI

Artichoke . Peppers . Avocado Aioli

LIL' WELLINGTONS

Short Rib & Mushroom in Puff Pastry

FRIED SAMBUSAS (v)

Sunchoke . Feta . Mango Chutney

DEVILS ON HORSEBACK

Bacon Wrapped Dates & Chorizo

1ST COURSE

TODAY'S SEASONAL SOUP



ROASTED BEETS

Greens . Pistachio Yogurt . Ricotta
Salata Cheese . Hazelnut Vinaigrette

2ND COURSE

TOFU FIRECRACKER NOODLES (v)

Soba Noodles . Peppers . Choy Sum
Carrots . Cashews . Shitake Xo Sauce



MUSCOVY DUCK BREAST

Confit Vol au Vent . Red Saurkraut
Pistachio Pistou . Citrus Mustard Sauce



28 DAY DRY AGED FILET MIGNON

Parsnip Puree . Rainbow Carrots
Bordelaise Butter



PERUVIAN SEAFOOD STEW

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

SWEET FINISH

SEASONAL PANNA COTTA