

# VILLAGE

CALIFORNIA BISTRO  
and  
WINE BAR



## WEEKDAY LUNCHES

## PRIVATE EVENT MENUS

### SEASONAL

(3 Courses)

27 per Guest

#### SHARED STARTER

##### CALAMARI FRITTI

Artichoke Hearts . Avocado Aioli  
Shishito Peppers

#### 1<sup>ST</sup> COURSE

WALDORF ORGANIC GREENS (v)(GF)  
Apple . Celery . Goat Cheese .  
Champagne Vinaigrette

#### 2<sup>ND</sup> COURSE

TRUFFLE RICOTTA RAVIOLI (v)  
Creamy Ricotta Cheese .  
Mushroom Cream . Parsley

#### MELTED CHICKEN BRIE

Chicken Breast . Melted Brie  
Cheese . Fig Spread .

#### CHICKEN PORCINI

Roasted Porcini Mushroom  
Penne . Garlic Cream

#### SEARED SALMON WRAP

Spinach Tortilla . Fresh Avocado .  
Tomato . Red Onion . Chipotle Mayo  
House Kennebec Chips

ADD SEASONAL PANNA COTTA  
\$5 PER PERSON

### BISTRO

(2 Courses)

22 per Guest

#### SHARED STARTER

##### CRISPY BRUSSELS

Cranberry . Goat Cheese

ADD A 1<sup>ST</sup> COURSE 5 PER PERSON

#### 2<sup>ND</sup> 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



##### HASS AVOCADO TOAST (v)

Labanese Cream Cheese . Soft  
Poached Egg . Easter Radish  
Cilantro . Roasted Pepitas



#### BISTRO COBB

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

ADD SEASONAL PANNA COTTA  
\$5 PER PERSON

### CHEF'S

(3 Courses)

32 per Guest

#### SHARED STARTER

##### CALAMARI FRITTI

AND

BAKED BRIE

#### 1<sup>ST</sup> COURSE

##### CAESAR SALAD

Kale & Little Gem Lettuce . Croutons .  
Parmigiano . Caesar Dressing

#### 2<sup>ND</sup> COURSE

##### COCONUT CURRY (v)(GF)

Lemongrass . Steamed Rice  
Autumn Roots . Crispy Tofu



##### SCALLOP PRAWN LINGUINI

Garlic Lemon Butter . Capers  
Cherry Tomato . Parmigiano



##### STEAK 'BANH MI'

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



##### LOCAL PACIFIC SOLE

Garlic Mash . Sautee Spinach .  
Caper White Wine Butter Sauce

ADD SEASONAL PANNA COTTA  
\$5 PER PERSON