

# 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

##### SPRING BABY GREENS

Strawberries . Goat Cheese . Candied  
Walnuts . Champagne Vinaigrette

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

##### ROASTED GARLIC GNOCCHI (v)

Sage Brown Butter Golden Raisin .  
Pinenuts . Saute Kale



##### CHICKEN CIABATTA SANDWICH

Pea Sprouts . Bacon . Provolone.  
Pistachio Pesto . Brava Fries



##### SHORT RIB CASSARECE

Shitake and Oyster Mushroom  
Broccoli Rabe . Beef Au Jus  
Fontina Cheese .



##### SEARED SALMON WRAP

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

ADD SEASONAL PANNA COTTA  
\$5 PER PERSON

### BISTRO

(2 Courses)

22 per Guest

#### SHARED STARTER

##### CRISPY BRUSSELS

Cranberry . Gorgonzola

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

##### BAY SHRIMP LOUIE

Bibb Lettuce . Tomato . Radish .  
Avocado . Classic Louie Dressing

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

##### FIRECRACKER NOODLES (v)

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



##### CHICKEN PRIMAVERA

Grilled Chicken . Seasonal Veggies .  
Pine Nuts . Pesto Cream Sauce



##### STEAK 'BANH MI'

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



##### CHIMICHURRI SALMON SALAD

Dill . Mint . Herb Bulgur Salad . Pea  
Sprouts . Lemon Vinaigrette

ADD SEASONAL PANNA COTTA  
\$5 PER PERSON