

Cuistot



Chef Bernard Dervieux has created the following special menus for your private lunch event.

You may select one of the menus below, or we can customize a menu for you to fit your special occasion.

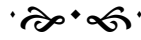
We will gladly personalize your menu and add your company logo and/or personal message for you.

Please contact Michelle Gernand for further assistance
Michelle@CuistotRestaurant.com or 760.340.1000

Please contact our sommelier David Yaquinto for wine assistance: David@Cuistotrestaurant.com or 760.340.1000

Luistot

Lunch Menu 1



1st course
(Choice of One)

Tart of Thin Puff Pastry
With Vine-Ripened Organic Tomatoes, Chèvre Cheese,
Kalamata Olives and Fine Herbs,
Topped with a Field Green Salad

Warm Shrimp Salad
With Avocados and Raspberry Vinaigrette Dressing

Organic Chicken Breast
In Aged Red Wine Vinegar with Fresh Vegetables



Dessert
(Choice of One)

Raspberry Feuilleté
Custard with Fresh Raspberries in a Light Shell on a Bed of Warm
Caramel Surrounded by Fresh Raspberries

Fresh House Made Ice Cream

(Includes a Choice of Coffee, Iced Tea, or Soft Drinks)

Luistot

Lunch Menu 2



1st Course
(Choice of One)

Fresh Chicken Breast
Stuffed with Imported Cheeses Served over
Steamed Spinach with Natural Juices

Fresh Seasonal Seabass
with Fresh Grapes, Lemon Sauce,
Served with Fresh Vegetables and Crispy Potatoes

Filet of Beef Medallions
with Green Peppercorn Sauce
on a Bed of Gratin Potatoes

Dessert
(Choice of One)

Raspberry Feuilleté
Custard and Fresh Raspberries in a Light Shell
on a Bed of Warm Caramel,
Surrounded by Fresh Raspberries

Selection of Fresh House Made Ice Cream

(Includes a Choice of Coffee, Iced Tea, or Soft Drinks)

Quistot

Lunch Menu 3

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1st Course

Soup of the Day

2nd Course

(Choice of One)

Tart of Thin Puff Pastry

With Vine-Ripened Organic Tomatoes, Chèvre Cheese,
Kalamata Olives and Fine Herbs,
Topped with a Field Green Salad

Angel Hair Pasta

With Shrimp, Fresh Thyme and Tomatoes

Spinach Salad

With Roasted Pecans, Roquefort Cheese, Asian Pears and Oranges, In a
Balsamic Vinegar Dressing

Dessert

(Choice of One)

Floating Island

Soft Meringue Topped with Roasted Almonds,
On a Sea of Vanilla Crème Anglaise

A Selection of Fresh House Made

Ice Cream

(Includes a Choice of Coffee, Iced Tea, or Soft Drinks)

Luistot

Lunch Menu 4

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1st Course

(Choice of One)

Bernard's Famous Caesar Salad
With Grana Padano

Homemade Soup of the Day

2nd Course

(Choice of One)

Mongolian Steak Salad
Marinated Mongolian Steak Over Field Greens

Warm Shrimp Salad
With Avocados and Raspberry Vinaigrette Dressing

Fresh Chicken Breast Stuffed
With Imported Mixed Cheeses Served Over
Steamed Spinach with Natural Juices

Dessert

(Choice of One)

A Selection of Fresh House Made Ice Cream

Raspberry Feuilleté
Vanilla Custard and Fresh Raspberries in a Light Pastry Shell
Surrounded by Warm Caramel Sauce

(Includes a Choice of Coffee, Iced Tea, or Soft Drinks)

Luistot

Lunch Menu 5



1st Course
(Choice of One)

Wild Mushroom Soup with Chives

Bernard's Famous Caesar Salad
With Grana Padano

2nd Course
(Choice of One)

Fresh Chicken Breast Stuffed
With Imported Mixed Cheeses Served Over Steamed Spinach with
Natural Juices

Fresh Seasonal Seabass
With Fresh Grapes, Lemon Sauce,
Served with Fresh Vegetables and Crispy Potatoes

Filet of Beef Medallions
With Green Peppercorn Sauce on a Bed of Gratin Potatoes

Dessert
(Choice of One)

A Selection of Fresh House Made
Ice Cream

Chocolate Hazelnut Marjolaine Cake
Served with Pistachio Crème Anglaise



(Includes a Choice of Coffee, Iced Tea, or Soft Drinks)

Quistot

Lunch Menu 6



1st Course
(Choice of One)

Wild Mushroom Soup with Chives

Roasted Beet Salad with Barrel Aged Greek Feta Cheese
In a Champagne Vinaigrette on Olive Bread Toast

2nd course
(Choice of One)

Roasted Duck

With a Balsamic Cherry Sauce and Fresh Vegetables

Fresh Chicken Breast Stuffed
With Imported Mixed Cheeses Served Over
Steamed Spinach with Natural Juices

Maine Lobster Salad

Served with Shallot White Wine Sauce around Haricot Vert Salad

Dessert

(Choice of One)

Raspberry Feuilleté

Custard and Fresh Raspberries in a Light Shell on a Bed of
Warm Caramel Surrounded by Fresh Raspberries

Chocolate Hazelnut Marjolaine Cake
Served with Pistachio Crème Anglaise



(Includes a Choice of Coffee, Iced Tea, or Soft Drinks)