

Cuistot



Chef Bernard Dervieux has created the following special menus for your private dinner 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



Dinner Menu 1

1st course

(Choice of One)

Homemade Soup of the Day

Or

Seasonal Baby Field Greens with House Dressing

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2<sup>nd</sup> course

*(Choice of One)*

Pappardelle Pasta

With Truffles, Morel Mushrooms and Fava Beans

Roasted Sirloin of Beef Sauce Marchand de Vin

Sliced Steak in Red Wine Sauce

Grilled Fresh Scottish Salmon

Over Whole Grain Couscous Pilaf and Topped with Petite Citrus Salad

Fresh Chicken Breast

Stuffed with Imported Cheeses and Steamed Spinach and Natural Juices

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3rd course

Valrhona Chocolate Mousse Cake

With Fresh Raspberries



Dinner Menu 2

1st course

(Choice of one)

Wild Mushroom Soup with Chives

Or

Classic Caesar Salad with Grana Padano

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2<sup>nd</sup> course

*(Choice of One)*

Pappardelle Pasta

With Truffles, Morel Mushrooms and Fava Beans

Beef Tenderloin

With Green Peppercorn Cognac Sauce

Loup de Mer Feuilleté

Seabass in a Light Pastry with Herb Lemon Sauce

Organic Chicken

In Aged Red Wine Vinegar Sauce with Vegetables

Lobster Ravioli with Truffle and Chive Sauce

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3rd Course

Chocolate Mousse Cake

With European Dark Chocolate and Fresh Raspberries



Dinner Menu 3

1st course

(Choice of One)

Seasonal Tomato Salad

With Fresh Herbs from Our Garden and Garlic, Lemon Juice,
Arugula and Shaved Parmesan

Or

Lobster Ravioli with Truffle and Chive Sauce

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2<sup>nd</sup> course

*(Choice of One)*

Grilled Filet of Beef

With Aged Red Wine Vinegar Sauce, Purple Shallots and Ciboulette

Chicken with Imported Morel Mushrooms

Slow Cooked in its Natural Juices

Grilled Fresh Scottish Salmon

Over Whole Grain Couscous Pilaf and Topped with Petite Citrus Salad

Duck Breast Roasted Pink

And Leg Confit with a Truffle Sauce

Handmade Fresh Vegetable Ravioli

With a Mêlée of Garden Vegetables and White Truffle Oil

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3rd course

Raspberry Feuilleté

Vanilla Custard and Fresh Raspberries in a Light Shell
on a bed of Warm Caramel, surrounded by Fresh Raspberries



Dinner Menu 4

1st Course

(Choice of One)

Spinach Salad

With Roasted Pecans, Roquefort, Asian Pears and Oranges

In Balsamic Dressing

Or

Wild Mushroom Soup with Chives

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2<sup>nd</sup> Course

*(Choice of One)*

Grilled Filet of Beef

With Aged Red Wine Vinegar Sauce, Purple Shallots and Ciboulette

Fresh Chicken Breast

Stuffed with Imported Cheeses and Steamed Spinach and Natural Juices

Seasonal Seabass Grilled Over Bamboo Rice, Ginger,

Fresh Herb Vinaigrette and Chinese Lettuce Salad

Roasted Rack of Lamb

With Fresh Rosemary and Natural Juices

Pappardelle Pasta

With Truffles, Morel Mushrooms and Fava Beans

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3rd Course

Raspberry Feuilleté

Vanilla Custard and Fresh Raspberries in a Light Shell,

Laid on a Bed of Warm Caramel



Dinner Menu 5

1st Course

(Choice of One)

Avocado Fan with Warm Goat Cheese in a Shallot,
Olive Oil and Cracked Peppercorn Dressing

Salad "Mikado", A Vegetable Fan of French Beans, Avocado,
Vine Ripened Tomatoes with Balsamic Vinaigrette Dressing

Classic Caesar Salad with Grana Padano

Wild Mushroom Soup with Chives

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2<sup>nd</sup> Course

*(Choice of One)*

Pappardelle Pasta

With Truffles, Morel Mushrooms and Fava Beans

Grilled Filet of Beef with Aged Red Wine Vinegar Sauce, Purple Shallots and Ciboulette

Lobster Pot Pie with Fresh Maine Lobster

And Tender Vegetables in a Delectable Lobster Coulis Sauce

Fresh Chicken Breast

Stuffed with Imported Cheeses and Steamed Spinach and Natural Juices

Loup de Mer Feuilleté

Seabass in a Light Pastry with Fresh Herb Lemon Sauce

Roasted Rack of Lamb with Fresh Rosemary and Natural Juices

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3rd Course

(Choice of One)

Lemon Meringue Tarte

Meyer Lemon Custard Topped with Heavenly Meringue

Chocolate Mousse Cake

With European Dark Chocolate and Fresh Raspberries