



Chef Bernard Dervieux
has created the following Menus
for your private dinner event.

You may select one of the Menus below,
or you can customize by including items from the
Regular Dinner Menu.

We will gladly add your Company Logo and/or
Personal Message to your Menu.

Please contact Michael Shimer
for further assistance:
Michael@CuvistotRestaurant.com
or 760.340.1000

For Wine Selections please contact
Sommelier Fred Gerber:
FredWine@gmail.com
or 760.340.1000



Dinner Menu #1

Homemade Soup of the Day

Or

Seasonal Baby Field Greens with House Dressing

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Pappardelle Pasta

With Truffles, Morel Mushrooms and Fava Beans

Or

Roasted Sirloin of Beef Sauce Marchand de Vin

Sliced Steak in Red Wine Sauce

Or

Grilled Fresh Scottish Salmon

Over Whole Grain Couscous Pilaf and Topped with Petite Citrus Salad

Or

Fresh Chicken Breast

Stuffed with Imported Cheeses and

Steamed Spinach and Natural Juices

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Valrhona Chocolate Mousse Cake

With Fresh Raspberries

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## **Dinner Menu #2**

Wild Mushroom Soup with Chives

Or

Classic Caesar Salad with Grana Padano

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Pappardelle Pasta

With Truffles, Morel Mushrooms and Fava Beans

Or

Beef Tenderloin

With Green Peppercorn Cognac Sauce

Or

Loup de Mer Feuilleté

Seabass in a Light Pastry with Herb Lemon Sauce

Or

Organic Chicken

In Aged Red Wine Vinegar Sauce with Vegetables

Or

Lobster Ravioli with Truffle and Chive Sauce

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Chocolate Mousse Cake

With European Dark Chocolate and Fresh Raspberries

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Dinner Menu #3

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

Or

Chicken with  
Imported Morel Mushrooms  
Slow Cooked in its Natural Juices

Or

Grilled Fresh Scottish Salmon  
Over Whole Grain Couscous Pilaf and Topped with Petite Citrus Salad

Or

Duck Breast Roasted Pink  
And Leg Confit with a Foie Gras Truffle Sauce

Or

Handmade Fresh Vegetable Ravioli  
With a Mêlée of Garden Vegetables and White Truffle Oil

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

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## Dinner Menu #4

Spinach Salad  
With Roasted Pecans, Roquefort, Asian Pears and Oranges  
In Balsamic Dressing

Or

Wild Mushroom Soup with Chives

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

Or

Fresh Chicken Breast
Stuffed with Imported Cheeses and Steamed Spinach and Natural Juices

Or

Seasonal Seabass Grilled Over Bamboo Rice, Ginger,
Fresh Herb Vinaigrette and Chinese Lettuce Salad

Or

Roasted Rack of Lamb
With Fresh Rosemary and Natural Juices

Or

Pappardelle Pasta
With Truffles, Morel Mushrooms and Fava Beans

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Raspberry Feuilleté  
Vanilla Custard and Fresh Raspberries in a Light Shell,  
Laid on a Bed of Warm Caram

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Dinner Menu #5

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

Or

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

Or

Classic Caesar Salad with Grana Padano

Or

Wild Mushroom Soup with Chives

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Pappardelle Pasta

With Truffles, Morel Mushrooms and Fava Beans

Or

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

Or

Lobster Pot Pie with Fresh Maine Lobster

And Tender Vegetables in a Delectable Lobster Coulis Sauce

Or

Fresh Chicken Breast

Stuffed with Imported Cheeses and Steamed Spinach and Natural Juices

Or

Loup de Mer Feuilleté

Seabass in a Light Pastry with Fresh Herb Lemon Sauce

Or

Roasted Rack of Lamb with Fresh

Rosemary and Natural Juices

Wild Mushroom Soup with Chives

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Lemon Meringue Tarte

Meyer Lemon Custard Topped with Heavenly Meringue

Or

Chocolate Mousse Cake

With European Dark Chocolate and Fresh Raspberries

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