

Eau Bistro
Three Course Private Dining Menu

Parties 15 ++
\$58++ per person

Small Plates

Romaine Salad

Creamy Caesar Vinaigrette, Rye Crouton, Pecorino
White Anchovy, Chive

Arugula Salad

Chioggia Beet, Pumpkin Seed, Chevre, Champagne Vanilla
Vinaigrette

Maine Lobster Bisque

Sherry, Cognac Crème Fraiche

Tomato Bisque

Manchego Grilled Cheese

Wild Mushroom Risotto

Grana Padano, Truffle Oil

Large Plates

Pappardelle

Veal Bolognese, Uovo Fritto, Grana Padano, Basil

Atlantic Salmon

Asparagus, Black Trumpet, Tomato, Braised Fennel, Red Wine

Free Range Chicken

Trumpet Mushroom, Truffle Oil, Lardon, Wilted Spinach,
Pickled Onion

St Joseph Pork Tenderloin

Aged Cheddar Gratin, Butternut Puree, Apple Butter Demi

Prime New York Strip

Bacon Bread Pudding, Blue Cheese Fondue, Port Demi,
Asparagus

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Trio of Desserts

Citrus Crème Caramel

Caramel Jus, Sable Breton, Candied Pistachio

Brandy Alexander Parfait

Dark Chocolate Mousse, Brandy Chantilly Cream,
Chocolate Streusel

Apple Tartain

Slow Baked Caramelized Apples, Frangipane, Crème Anglaise

Hors D'oeuvres & Enhancements ++

Chefs Selection of Seasonal Amuse - \$5 per person

Artisan Cheese Display - \$9 per person

Chef's Selection of International & Domestic Cheese
Accompanied with Seasonal Fruits, Nuts and Crackers

Butler Passed Hors D'oeuvres

Select two items to be passed - \$8 per person

Select three items to be passed - \$11 per person

Select four items to be passed - \$14 per person

Yellow Fin Tuna - Avocado, Cucumber, Jalapeno

Beef Carpaccio - Pecorino, Pickled Shallot, Horseradish

Crab Profiterole - Red Pepper, Citrus Aioli, Chive

Smoked Salmon - Crème Fraiche, Meyer Lemon, Brioche

Artichoke Bruschetta- Roma Tomato, Heart of Palm, Basil

Prosciutto & Melon - Mint, Aged Balsamic

Caprese - Grape Tomato, Fresh Mozzarella, Basil

Spiced Shrimp - Yellow Curry, Smoked Bacon, Scallion

Forest Mushroom Tart- Braised Leek, Pecorino, Thyme

Short Rib Slider - Crispy Shallot, Red Wine, Brioche

Risotto Fritters- Parmigiano, Mascarpone, Mozzarella