

# Cuistot Lunch Private Dining Menu

## Menu #1

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



### Tart of Thin Puff Pastry

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

Or

### Warm Shrimp Salad

*With Avocados and Raspberry Vinaigrette Dressing*

Or

### Organic Chicken Breast

*In Aged Red Wine Vinegar with Fresh Vegetables*



### Raspberry Feuilleté

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

Or

A Selection of Fresh House Made  
*Ice Cream*



# Cuistot Lunch Private Dining Menu

## Menu #2

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



### Fresh Chicken Breast Stuffed

*With Imported Mixed Cheeses Served Over  
Steamed Spinach with Natural Juices*

Or

### Fresh Seasonal Seabass

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

Or

### Filet of Beef Medallions

*With Green Peppercorn Sauce  
on a Bed of Gratin Potatoes*



### Raspberry Feuilleté

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

Or

A Selection of Fresh House Made  
*Ice Cream*



# Cuistot Lunch Private Dining Menu

## Menu #3

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



Soup of the Day



Tart of Thin Puff Pastry

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

Or

Angel Hair Pasta

*With Shrimp, Fresh Thyme and Tomatoes*

Or

Spinach Salad

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



Floating Island

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

Or

A Selection of Fresh House Made  
*Ice Cream*



# Cuistot Lunch Private Dining Menu

## Menu #4

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



### Bernard's Famous Caesar Salad

*With Grana Padano*

Or

### Homemade Soup of the Day



### Mongolian Steak Salad

*Marinated Mongolian Steak Over Field Greens*

Or

### Warm Shrimp Salad

*With Avocados and Raspberry Vinaigrette Dressing*

Or

### Fresh Chicken Breast Stuffed

*With Imported Mixed Cheeses Served Over  
Steamed Spinach with Natural Juices*



### A Selection of Fresh House Made

*Ice Cream*

Or

### Raspberry Feuilleté

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



# Cuistot Lunch Private Dining Menu

## Menu #5

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



Wild Mushroom Soup with Chives

Or

Bernard's Famous Caesar Salad

*With Grana Padano*



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*

Or

Filet of Beef Medallions

*With Green Peppercorn Sauce on a Bed of Gratin Potatoes*



A Selection of Fresh House Made

*Ice Cream*

Or

Chocolate Hazelnut Marjolaine Cake

*Served with Pistachio Crème Anglaise*



# Cuistot Lunch Private Dining Menu

## Menu #6

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



Wild Mushroom Soup with Chives

Or

Roasted Beet Salad with Barrel Aged Greek Feta Cheese  
*In A Champagne Vinaigrette, On Olive Bread Toast*



Roasted Duck

*With a Balsamic Cherry Sauce*

*And Fresh Vegetables*

Or

Fresh Chicken Breast Stuffed

*With Imported Mixed Cheeses Served Over*

*Steamed Spinach with Natural Juices*

Or

Maine Lobster Salad

*Served with Shallot White Wine Sauce around Haricot Vert Salad*



Raspberry Feuilleté

*Custard and Fresh Raspberries in a Light Shell, Laid on a Bed of*

*Warm Caramel, Surrounded by Fresh Raspberries*

Or

Chocolate Hazelnut Marjolaine Cake

*Served with Pistachio Crème Anglaise*

