



lavender
bistro



DINNER MENU 1

STARTER

WILD MUSHROOM SOUP

Truffle oil and Chives

Or

LAVENDER SEASONAL SALAD

Asparagus, Yellow Tomato, Mushroom, Fennel,
Green Beans, Lemon Truffle Vinaigrette

MAIN COURSE

MISO-GLAZED WILD SALMON

Mashed potatoes, Broccoli,
King Crab and Mango Salsa

Or

CRISPY CHICKEN PAILLARD

Risotto with Garden Peas and Prosciutto,
Tarragon au Jus, Salsa Verde

Or

BRAISED BEEF SHORT RIB

Creamy Oyster Mushroom Polenta,
Sautéed Green Beans, Cabernet Reduction

DESSERT

CHEF'S DESSERT SAMPLER

COFFEE AND TEA

\$42.00 per Person plus Tax and Gratuity

78-073 Calle Barcelona, La Quinta CA 92253 ~ (760) 564-5353



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DINNER MENU 2

STARTER

ROASTED SWEET CORN SOUP
Blue Crab and Avocados Relish

Or

WEDGE OF ICEBERG LETTUCE
Blue Cheese Dressing,
Crispy Prosciutto Chips

Or

CRISPY PORTOBELLO MUSHROOM TART
Mache Salad, Shaved Parmesan,
Truffle Vinaigrette

MAIN COURSE

PAN SEARED SEA SCALLOPS
Black Angel Hair, Lemongrass-Coconut Broth,
Asparagus Tempura

Or

SAUTEED MAPLE LEAF DUCK BREAST
Fingerling Potatoes Confit,
Wild Mushroom Provencal
Blackberry Gastrique

Or

GRILLED BLACK ANGUS FILET MIGNON
Sautéed Green Beans, Shallot Confit,
Buttermilk Mashed Potatoes,
Madeira Jus, Boursin Cheese

DESSERT

CHEF'S DESSERT SAMPLER

COFFEE AND TEA

\$49.00 per Person plus Tax and Gratuity

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DINNER MENU 3

SOUP

MAINE LOBSTER BISQUE

Espelette Crème Fraiche

SALAD

BABY SPINACH AND ENDIVE SALAD

Duck Confit, Shaved Fennel,
Balsamic Dressing

Or

SCOTTISH SALMON SMOKED IN HOUSE

Frisee Salad, Orange Segment,
Mustard Dill Sauce

MAIN COURSE

PAN ROASTED SOUTH PACIFIC BARRAMUNDI

Butternut Squash Risotto with Mascarpone,
Sautéed Spinach, Citrus-Almond Salsa

Or

MACADAMIA HERB CRUSTED NZ RACK OF LAMB

Au Gratin Potatoes, Vegetables Provençales,
Eggplant Caviar, Rosemary au Jus, Mint Pesto

Or

SLICED BEEF TENDERLOIN & SHORT RIBS RAVIOLI

Aged Stilton Sauce, Sautéed Sweet Corn with Seasonal Mushroom,
and Black Truffle Sauce

DESSERT

CHEF'S DESSERT SAMPLER

COFFEE AND TEA

\$56.00 per Person plus Tax and Gratuity



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HORS D'OEUVRES

*For Cocktail Parties of 45min to 1hour choose 5 to 6 items - \$12.50 per Person
(Seafood Bar is a separate price)*

COLD HORS D'OEUVRES

Beef Bresaola Tartar on Crostini
House Smoked Salmon on Corn and Scallion Pancake
Maine Lobster and Mango Gazpacho Shooters
Coriander Crusted Tuna on Wonton Crisps
Tomato Bruschetta on Crostini with Shaved Parmesan
Pate de Campagne with Celeriac Remoulade
Skewered Marinated Cherry Tomato, Mozzarella and Basil
Sliced Flat Iron Steak with Shallot Confit and Horseradish Cream
Belgian Endive with Lobster Salad
Duck Rilette on a Polenta Cake with Fruit Chutney
Seasonal Melon Wrapped with Prosciutto
Salmon Tartar South Pacific Style

HOT HORS D'OEUVRES

Grilled Baby Lamb Chops with Mint Pesto
Baked Wild Shrimp Wrapped in Bacon
Portobello Mushroom with Goat Cheese and Walnuts
Mini Vol au Vent with Brie and Apple
Chicken Satay with Peanut Sauce
Crab Stuffed Mushroom Caps
Mini Maryland Crab Cake with Saffron Aioli
Maine Lobster Strudel with Bisque Emulsion
Assorted Mini Quiches
Quesadilla with Scallops, Crabmeat and Mozzarella
Wild Mushroom Profiterole Stuffed With Roquefort
Vegetable Thai Spring Rolls

SEAFOOD BAR

(Seafood Bar is a separate price)

Fresh Oyster on the Half Shell
Jumbo Gulf Shrimp
King Crab Legs
Lavender Seafood Platter
*With Red Wine Mignonette, Cocktail Sauce, Horseradish cream
And French Style "Marie Rose" Sauce*

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Guarantee Policy

A guaranteed minimum guest number must be received by 3 business days prior to the event. In the event of a lesser number of guests being seated at the time of the function, the guaranteed minimum number will be charged as contracted.

If the guaranteed minimum number has not been received, the expected number of guests will be used as the guarantee.

A guaranteed minimum number of guests will be required for all functions requesting a private room

Deposit Policy

An appropriate deposit is required to confirm a reservation and to hold an event date. The deposit is fully refundable if the event is canceled 7 days or more prior to the scheduled event date.

Tax and Gratuity

All prices shown are subject to customary 20% gratuity as well as the applicable sales tax of 8.75%. All charges, including food, beverage and incidentals are subject to all prevailing taxes.

Food and Beverage

All food and beverage must be supplied and prepared by Lavender Bistro. No food or beverages of any kind may be brought into the restaurant by the guest or invitee from the outside without prior special permission and agreement.

Decorations

The staff of Lavender Bistro will be happy to assist with decorations.

However we cannot be responsible for any items left in the restaurant after the function.

Thank You