



Party Menu #2

November 26th 2010 to January 10th 2011

Price Applies to Parties of 12 or more

\$ 48 Per Person (plus tax and gratuity)

Price includes: Menus with Custom Salutations, Linens, Candles, and Table Decorations

Passed Hors D'Oeuvres

Tomato Bruschetta on Crostini with Parmesan
Sliced Flat Iron Steak with Shallot Confit
Seasonal Melon Wrapped with Prosciutto
Chicken Satay with Peanut Sauce
Assorted Mini Quiches

Appetizers

(Choose Two for your Menu Selections)

Duo of Smoked King Salmon

*Traditional & Rilette, Dill Crème Fraiche,
Toast Points*

Wedge of Iceberg Lettuce

Bleu Cheese Dressing, and Candied Walnuts

Lavender Seasonal Salad

*Asparagus, Yellow Tomato, Mushroom, Fennel,
Green Beans, & Lemon-Truffle Vinaigrette*

Roasted Sweet Corn Soup

Blue Crab and Avocados Relish

Crispy Portobello Mushroom Tart

Mache Salad, Parmesan, Truffle Vinaigrette

Entrées

(Choose Three for your Menu Selections)

Sautéed Filet of Oregon Dover Sole

Spinach, Rice, & Lemon-Caper Beurre Blanc

Roasted Honey Brine Pork Chop

*Buttermilk Mashed Potatoes, Asparagus, Spiced
Pineapple, and Kumquat Chutney*

Sautéed Maple Leaf Duck Breast

*Fingerling Potatoes Confit, Wild Mushroom
Provençale, and Blackberry Gastrique*

Grilled Black Angus Filet Mignon

*Sautéed Green Beans, Shallot Confit, Buttermilk
Mashed Potatoes, Simple Madeira Jus
and Boursin Cheese*

Macadamia Herb Crusted Rack of Lamb

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

Desserts

(Choose Two for your Menu Selections)

Floating Island

Vanilla Sauce, Caramel, and Almonds

Warm Chocolate Flourless Cake

Orange Sauce, Toasted Almond Gelato

Fresh Baked Apple Tart with Frangipane

Caramel Ice Cream, and Rum Raisin Ice Cream

Trio of Seasonal Sorbet

Fresh Berries and Sugar Cookie



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