



**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.

Passed Hors d' Œuvres are on the last page.

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

Please contact Edith Caupain for further assistance:  
[CuistotRestaurant@gmail.com](mailto:CuistotRestaurant@gmail.com) or 760.340.1000

For Wine Selections please contact  
Sommelier Fred Gerber:  
[FredWine@gmail.com](mailto: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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\$49.50 (Includes Coffee and Tea)



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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\$52.50 (Includes Coffee and Tea)



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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\$56.50 (Includes Coffee and Tea)



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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\$59.50 (Includes Coffee and Tea)



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

~~~

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

Wild Mushroom Soup with Chives

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\$66.00 (Includes Coffee and Tea)



## Passed Hors d' Œuvres

(Minimum Order 12 Each)

### Hot Items:

|                                                                      |          |
|----------------------------------------------------------------------|----------|
| Lobster with Tarragon Butter on Spoons                               | 4.75each |
| Shrimp in Cream Sauce with Garlic                                    | 3.50     |
| Stuffed Baby Vegetables Provençal                                    | 3.00     |
| Stuffed Baby Red Potatoes with Caviar                                | 4.75     |
| Grilled Chicken Brochette with Ginger Sauce                          | 3.00     |
| Cheese Sticks                                                        | 2.75     |
| Beef Brochettes with Sweet Spicy Mustard                             | 3.00     |
| Crab in Choux Pastry                                                 | 3.00     |
| Scallops and Leeks on Spoons                                         | 3.25     |
| Mini Sausage Wrapped in a Puff Pastry Ring                           | 2.75     |
| Date Wrapped in Bacon with Goat Cheese                               | 3.00     |
| Fresh Pot Stickers with Ginger Dipping Sauce (Chicken or Vegetables) | 3.00     |
| Spinach and Feta Cheese in a Crisp Phyllo Dough Triangle             | 3.25     |
| Mini Crab Cakes                                                      | 3.50     |

### Cold Items:

|                                                         |      |
|---------------------------------------------------------|------|
| Prosciutto and Asparagus Rolls                          | 3.50 |
| Smoked Salmon Canapés with Dill                         | 2.75 |
| Pate du Jour on Toast with Cornichon                    | 2.75 |
| Goat Cheese Canapés with Olive                          | 2.75 |
| Cherry Tomatoes Stuffed with Crab Salad                 | 3.50 |
| Shrimps in Fresh Cocktail Sauce                         | 3.50 |
| Salmon Bocuse Carpaccio on Spoons                       | 3.25 |
| Ahi Tartar on Spoons                                    | 3.25 |
| Scallop Ceviche on Spoons                               | 3.00 |
| Petit Roast Beef Sandwiches with Horseradish Mayonnaise | 3.50 |
| Mini Grilled Vegetable Sandwiches with Goat Cheese      | 3.00 |

### Sweet Items:

|                                 |      |
|---------------------------------|------|
| Chef's Selection of Petit Fours | 3.50 |
|---------------------------------|------|