

Winter 2013  Holiday Luncheon Menu  Groups Greater than 10  
Bistro Maison, McMinnville OR

**OPTIONAL: HORS D'OEUVRES SERVED FAMILY STYLE (1 per 4 people)**

CHOICE OF:

**Charcuterie Board \$16**

Homemade Pate, Rillettes, & Saucisson - French Cornichons, Dijon Mustard & Fresh Baked Baguette  
Or

**Wild Chinook Salmon & Halibut Brandade Croutons & Saffron Aioli \$16**

Or

**Warm Rogue River Blue Cheese Muffins \$16** Arugula Salad, Macerated Cherries & Caramelized Hazelnuts

Or

**White Truffle Fondue \$24**

"Great to Share" Emmenthaler, Gruyere, White Tillamook Cheddar, Oregon White Truffle Oil & Truffle Butter. Served with French Cured Ham, Apples, Cornichons & Bread.



**OPTIONAL: HORS D'OEUVRES SERVED BUTLER PASSED (Select 3) \$12/person**

Warm Gougères with Emmenthaler Swiss Cheese & Stone Fruit

Mejool Dates Stuffed with Cantal Cheese & Wrapped in Bacon

Wild Chinook Salmon Tartare, Persian Cucumber

Vietnamese Inspired Salad Rolls, Dipping Sauces

Warm Camembert with Wild Mushroom Fricasse



**APPETIZER COURSE (Select 2)**

CHOICE OF:

**Warm Chanterelle Mushroom & Feta Cheese Salad, Parmesan Crisp - Pineau des Charentes Vinaigrette \$12**

Or

**Roasted Bosc Pear & Clove Infused Braised Endives \$12**

Walnuts, Fourne d'Ambert Blue Cheese, Champagne Vinaigrette & Balsamic Gastrique

Or

**Roasted & Stuffed Tomatoes Provencal with Gruyere, Parsley, & Breadcrumbs \$12**

Or

**Escargo: Snails baked in a Parsley/Pernod Butter, Homemade Croissant Pastry \$10**



**ENTRÉE COURSE (Select 4)**

CHOICE OF:

**Harvest Vegetable Gratin \$16** Tomato, Walla Walla Onion, Eggplant, Caramelized Onion & Red Pepper.  
Baked under a layer of Mornay Sauce

Or

**Tartiflette \$16** French dish from the Savoie region. Gratin of potatoes, Morbier Cheese, Caramelized Onion & bacon.

Or

**Two inch Thick NY Sirloin Strip Steak BURGER** Ground to Order Served Medium Rare, French Fries/Salad \$16

Or

**"Moule Frites" \$16** Penn Cove Mussels Steamed in Parsley, Pernod, Cream & Dill Broth, Served with French Fries

Or

**Coq au Vin \$16** Chicken, potatoes, wild mushrooms, carrots and shallots in a Rich authentic Pinot Noir sauce

Or

**Penne Pasta \$16** sauté Lobster Mushrooms, French Cured Ham, Caramelized Onions, Olive Oil Béchamel



**DESSERT COURSE (Select 2)**

CHOICE OF:

**Profiteroles \$5** Puff Pastry filled with Amaretto Cherry Ice Cream, Callebaut Dark Chocolate Sauce

Or

**Galette \$9** Poached Bartlett Pears with Star Anise & Frangipane Paste - Cardamom Ice Cream

Or

**Warm Caramel & Bourbon Pecan Pie \$9** Salted Caramel Sauce & Crème Chantilly

Or

**Old Fashion Caramelized Apple Pie a la Mode \$8** - Tahitian Vanilla Bean Ice Cream

Or

**Holiday Martini \$10** Madagascar Vanilla Vodka, Godiva White Chocolate, Kahlua, Crème de Cacao, & Espresso – Callebaut Rimmed



**COFFEE SERVICE \$3/person**

Illy Coffee & Selection of Stash & Bigelow Teas