

Parisienne Holiday Buffet Menu

AT BISTRO PERRIER

HORS D'OEUVRES

CHARCUTERIE

Traditional Accompaniments

RADIS AU BEURRE

Buttered Radish, Sea Salt

TARTE AUX OIGNONS

Onion Tart

JAMBON-BEURRE, FICELLE

Ham, Butter, Dijon

RILLETES DE SAUMON

Slow-Cooked Salmon, Fines Herbes, Brioche

SOUP

POTAGE AUX CHAMPIGNONS

Mushroom Soup

CARVING STATION

RÔTI DE PORC À L'ORANGE

Roast Pork Belly Wrapped Loin, Orange Glaze

POITRINE

Braised Brisket, Onion Jus

MAINS

FILET DE LOTTE À LA PROVENÇAL

Monkfish, Tomato-Olive Stew

DAUBE DE BŒUF

Red-Wine-Braised Beef

CHOU FARÇI AU QUINOA

Quinoa-Stuffed Cabbage, Salsify, Butternut Squash Sauce

DINDE AUX MARRONS

Roast Turkey, Chestnuts

PASTA

PENNE

Ventrèche, Broccoli, Vermouth Cream



BUFFET IS \$65 PER PERSON

(EXCLUDING BEVERAGES, TAX, AND GRATUITY)

Our Holiday Buffet is prepared by our students, under the supervision of Executive Chef Todd Braley and Chef Kate Honeyman.

SALADS

SALADE DE LENTILLES

Lentils, Fresh Herbs

SALADE LYONNAISE

Lardons, Croutons, Poached Egg

SALADE VERTE

Mixed Greens, Dried Cranberries, Champagne Vinaigrette

CÉLERI RÉMOULADE

Celery Root, Rémooulade Dressing

SALADE DE RATTES

Fingerling Potatoes, Haricots Verts, Mustard Vinaigrette

VEGETABLES & SIDES

CHOU-FLEUR RÔTI

Roasted Cauliflower, Shaved Chestnuts

CHOUX DE BRUXELLES

Brussels Sprouts, Lardons

BETTERAVES À L'ESTRAGON

Beets, Tarragon