



PRIVATE EVENT MENU

Bistro-Brasserie

2760 5th Avenue
San Diego, CA, 92103
619.795.1501



Private Dining Options

Seine Room: 8 To 24 Guests
Vineyard Room: Up To 80 Guests
Full Venue: Up To 150 Guests

\$57 Base Menu Per Person

Does Not Include Tax & Gratuity

Choice of:

- 3 Starters
- 4 Entrees
- 3 Desserts

STARTERS

Pick 3 Choices

MIXED GREEN SALAD

Bleu Cheese, Poached Pear, Granola

BEET SALAD

Goat Cheese, Anjou Pear, Arugula

CLASSIC CAESAR

Croutons, Caesar Dressing

SOUP DU JOUR

Chef's Daily Selection

SALADE D'ETE

Tomato, Cucumber, Basil, Olive, Red Onion

TUNA CARPACCIO

Cucumber, Sliced jalapeno, lemon Oil

PARC CEVICHE

ADD +\$7

Crab, Shrimp, Fennel, Tomato, Arugula, aioli

SMOKED SALMON RILLETES

ADD +\$7

Cucumber, Arugula

ESCARGOTS BURGUNDY

ADD +\$7

Garlic, Parsley, Butter

TORCHON DE FOIE GRAS

ADD +\$7

Fig jam, Balsamic Reduction, Toasted Brioche

ENTREES

Pick 4 Choices

STEAK FRITES

Béarnaise Sauce

COQ AU VIN

Braised Chicken Leg, Mushroom, Carrots, Red Wine

GRILLED SALMON

Vegetables, Champagne Lemon Sauce

CHICKEN FORESTIERE

Chicken Breast, Wild Mushroom Sauce

BEEF BOURGUIGNON

Braised Beef, mushroom, carrot, potato, red wine

WILD MUSHROOM RAVIOLI

Mushrooms, white wine, tarragon cream sauce

DUCK CONFIT

Potato Gratin, Raspberry Sauce

RACK OF LAMB

ADD +\$15

Herb crusted, potato, vegetables

ORANGE GLAZED HALF DUCK

ADD +\$15

Pomme Frite

BRANZINO MEDITERRANEAN

ADD +\$15

Tomato, olives, garlic confit

FILET MIGNON FRITES

ADD +\$15

Roasted tomato, Béarnaise sauce

LOBSTER THERMIDOR

ADD+\$15

Gratiner, Parmigiana, Paprika

DESSERTS

Pick 3 Choices

Crème Brulee

Chocolate Mousse

Tarte Tatin

Chocolate Ganache

Raspberry Sorbet

We can offer projector and screen in any Room.

Food, beverage and alcohol minimums for group reservations at Parc Bistro are based on event date and room selection.



Bistro-Brasserie