

L A N E Y  
B I S T R O  
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*Salads*  
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ORGANIC MIXED BABY GREENS  
*with chevre, fresh fruit, pine nuts  
and balsamic vinaigrette*  
\$3.95

CAESAR SALAD  
*baby red romaine hearts, focaccia croutons  
and extra virgin olive oil*  
\$3.75

*Sandwiches*  
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NEIMAN RANCH CHEESE BURGER  
*organic beef with point Reyes bleu cheese  
and sweet potato fries*  
\$6.50

FREE RANGE  
CHICKEN BREAST SANDWICH  
*Manchego cheese, chipotle mayonnaise  
served with quinoa salad*  
\$4.95

GRILLED EGGPLANT,  
PORTABELLO MUSHROOM  
AND FRESH MOZZARELLA SANDWICH  
*on rosemary focaccia with roasted red bell peppers  
and lentil spread*  
\$4.95

*Sides*  
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QUINOA SALAD  
SEASONAL VEGETABLES  
FRESH FRUIT  
SWEET POTATO FRIES  
\$2.00

*Specials*  
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SOUPE À L'OIGNON  
*onion soup with brandy, white wine and gruyere*  
\$2.50

WATERCRESS AND BELGIAN ENDIVE  
SALAD  
*With cucumbers and cherry tomatoes  
In a lemon Dijon vinaigrette*  
\$3.50

CANNARD À L'ORANGE  
*roasted duckling in a brandied orange sauce  
served with ratatouille and pommes dauphinoise*  
\$10.50

*Main Courses*  
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GRILLED SALMON FILET  
*with lemon caper dill butter, long grain brown rice  
and fresh seasonal vegetables*  
\$7.95

BRAISED BEEF SHORT RIBS  
*with a bourbon glaze and roasted root vegetables*  
\$7.50

HAND ROLLED PASTA  
*with fresh vegetables and herbs*  
\$6.50

*Desserts*  
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GATEAU DE CREPES  
\$2.50

CHOCOLATE MOUSSE ROULADE  
\$2.50

“CAFÉ AU LAIT” & BEIGNETS  
\$2.50

TARTE TATIN  
\$2.50

CRÈME BRULÉE  
\$2.50

W E K I N D L Y R E Q U E S T N O S U B S T I T U T I O N S

T U E S D A Y & W E D N E S D A Y , A P R I L 2 6 <sup>T H</sup> & 2 7 <sup>T H</sup> , 2 0 1 0

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*Spring 2010*  
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*In addition to our seasonal menu, on Tuesday and Wednesday our students will be taking a culinary trip around the world with their class “International Cuisine”. From classic French and Italian cooking to the fiery cooking of Mexico and Szechwan China. Each week we will feature a different regional cooking from around the world on our “specials” menu. Also on Thursday our “Contemporary American Bistro Cooking” class will be serving “specials” featuring the best seasonal foods, and many local, organic and sustainable products prepared with a modern flair.*

*Please join us in the Laney Bistro as our students hone their culinary skills offering you fine dining at affordable prices.*

