



Laney College

BISTRO MENU~

Thirty-Five Dollar 3-Course Prix Fixe Menu

AMUSE BOUCHE

GOUGÈRE "CHEESE PUFF"

Gruyère, fines herbes crème, green oil, toasted walnuts, flowers

ONE

ROASTED RUBY BEET SOUP

Crème fraîche swirl, bull's blood microgreens, pomegranate arils

or

MOULES FARCIES GRATINÉES

Parsley, almond & Parmesan butter broiled mussels, seaweed, Meyer lemon

or

PEAR, PECAN & ROQUEFORT SALAD

Champagne, lemon & vanilla poached pear, frisée

TWO

BŒUF BOURGUIGNON

Burgundy wine-braised beef short rib, caramelized pearl onions, cremini & beech mushrooms

Pommes dauphine

or

PRAWN & SOLE "PARFAIT"

Forbidden black rice pilaf, creamed leeks & fennel

or

DUCK CONFIT & LENTILS

Crispy duck leg confit, braised French lentils Verte du Puy, sautéed red chard, "honey" apples

THREE

STRAWBERRY-RHUBARB CRUMBLE GALETTE

Crème Chantilly

or

LAMINGTON CAKE

Chocolate & coconut-coated berry preserve-filled butter sponge, crème Anglaise, strawberries

We kindly Request No Substitutions. Items may be purchased à la carte. We Accept Visa & MasterCard. Menu items may contain or come into contact with wheat, peanuts, soybeans, tree nuts, eggs, fish, shellfish, or dairy Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Gratuity not included. Please no split checks.