

# Bistronomy

by Nico

## Private Dining



64 Spring Street

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## Plated Dinner

buffet-style dinner available upon request

### FIRST

select two

**GOAT CHEESE SPRING ROLLS** honey espelette, pickled vegetables, pistachio

**TUNA TARTARE** chive crème fraîche, shallot, basil oil, cucumber, sesame, black salt, shrimp chips

**MUSSELS** coconut lime broth, butter

**RAVIOLI** gruyere, spring vegetables, lump crab, hollandaise

**OCTOPUS** corn, asparagus, tomato, sweet peppers, white beans, corn veloute

**CURRY CRAB SOUP** lump crab, peppers, celery, onions

**LA ROMAINE** emmental, bread crumble, radish, creamy sesame dressing

### SECOND

select three

**FISH EN CROUT** butter crusted, tomato, white bean & leek fumet

**PORK CHOP** corn, asparagus, sweet peppers, pea puree, lentils, lardon, demi glace + 10pp

**DUCK** gnocchi, mushrooms, morel cream, peas

**SCALLOPS\*** coconut rice & seasonal vegetables, green curry beurre blanc

**PETIT FILET FRITES\*** pommes frites, sauce entrecote + 10pp

**LES LEGUMES** seasonal vegetables, coconut rice

### THIRD

served family style

**CHEESECAKE**

**CRÈME BRÛLÉE**

**LAVA CAKE**

**\$75 Per Person**

\*Consuming raw or undercooked seafood, shellfish, eggs and meat may increase your risk of foodborne illness.

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## Plated Brunch

add coffee, tea, juices, and N/A beverages for +12pp

### FIRST

select two

**SALAD VERT** romaine, radish, toasted breadcrumb, emmental, citrus herb vinaigrette

**CURRY CRAB SOUP** lump crab, peppers, celery, onions

**GOAT CHEESE SPRING ROLLS** honey espelette, pickled vegetables, pistachio

### SECOND

served with roasted potatoes and seasonal vegetables with herb butter  
select three

**BURGER** sunny egg, bistro mayonnaise, sriracha ketchup, emmental

**CROQUE MADAM** brioche, French ham, mustard, emmental, poached egg

**BENEDICT** poached eggs, sriracha hollandaise, French ham on brioche toast

**SMOKED SALMON BENEDICT** brioche, avocado, pickled vegetables, citrus hollandaise, poached egg

**OMELETTE** ham, emmental

**SHRIMP & GRITS** emmental, spicy sausage bechamel

**DUCK CONFIT HASH** spicy hollandaise, poached egg

### THIRD

select one

**FRENCH TOAST** honey cardamom cream cheese, toasted cashew crumble, syrup

**WAFFLE** seasonal fruit, whipped cream, syrup

**\$55 Per Person**

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## Buffet Brunch

add coffee, tea, juices, and N/A beverages for +12 per person

### SALAD

| **SALAD VERT** romaine, radish, toasted breadcrumb, emmental, citrus herb vinaigrette

### APPETIZER

| **ASSORTED QUICHES**

or

**ASSORTED BLINIS**

### ENTRÉE

select 2

| **SHRIMP & GRITS** emmental, spicy sausage bechamel

**SMOKED SALMON BENEDICT** brioche, avocado, pickled vegetables, citrus hollandaise, poached egg

**BENEDICT** poached eggs, sriracha hollandaise, French ham on mini brioche

**MINI OMELETTE** French ham, emmental, mini brioche

### SIDE

select 2

| **BACON**

**SAUSAGE**

**ROASTED POTATOES**

**SEASONAL VEG**

### DESSERT

| **WAFFLES** seasonal fruit, syrup and whipped cream

or

**FRENCH TOAST** honey spiced cashew crumble and cream, syrup

**\$65 Per Person**

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## Brunch Additions

**ADD ASSORTED MINI QUICHES +2.5 PER PERSON**

**ADD ASSORTED BLINIS +2.5 PER PERSON**

**ADD BACON + 3 PER PERSON**

**ADD SAUSAGE + 3 PER PERSON**

**ADD ROASTED POTATOES + 3 PER PERSON**

**ADD SEASONAL VEGETABLES + 3 PER PERSON**

**ADD GRITS + 2 PER PERSON**

**ADD N/A DRINKS PACKAGE + 12 PP**

assorted tea, coffee, juice, soda

**ADD CONTINENTAL DISPLAY + 20 PER PERSON**

assorted tea, coffee, juice, soda

assorted French pastries

bagels with cream cheese, smoked salmon, accoutrements

toast with assorted jams

## Displayed Hors d'oeuvres

\$4 per piece

**GOAT CHEESE SPRING ROLLS**

**BEEF CARPACCIO**

**CAVIAR DEVILED EGG**

**TUNA TARTARE**

**ESCARGOT**

**MINI CURRY SHRIMP SOUP**

**MINI LA ROMAINE**