

a/k/a

A BISTRO

Winter 2010

Private Dining Sample Menus

****Our menus change seasonally; please contact us for the current menu***

Please select any 2 – 4 appetizers, served family-style at tables

FAMILY-STYLE APPETIZERS

Pan Roasted Brussel Sprouts

Housemade Applewood Bacon

Portobello Fries with Truffle Aioli

Air Dried Prime Filet (Bresaola)

Blood Orange, Shaved Fennel and St. Helena Extra Virgin Olive Oil/Blood Orange Vinaigrette

Housemade to Order Fresh Warm Mozzarella

Pearl Onions/Pickled Mushrooms/Smoked Paprika/Grilled Garlic Bread

Cured Meat Board

Parma Prosciutto/Bresaola/Salume

Served with Mixed Olives/Spicy Mustard/Housemade Pickles/Crostini

Cheese Plate

Selection of Cheeses Served with Dried Fruit/

Napa Honey & Toasted Ciabatta

Simply a/k/a Salad

Organic Romaine Hearts/Crispy Bacon/Cherry Tomatoes/Blue Cheese Dressing

Bistro Caesar Salad

White Anchovy & Garlic Toast

Popcorn Rock Shrimp Salad

Organic Butter Lettuce/Mixed Heirloom Radishes/Green Mustard Vinaigrette

Golden and Red Beet Salad

Point Reyes Blue Cheese & Organic Mache

Buttermilk Onion Rings

Fusilli (“Mac”) & Cheese

Steak Fries

Butternut Gratin

A selection of 2 appetizers \$9.50 per person/3 appetizers \$13.50 per person/4 appetizers \$17.50 per person

All food and beverage subject to 18% service charge and 8.75 % sales tax

1230 Main Street – St. Helena, CA 94574 707.967.8111

Email: akabistro@sbcglobal.net/ www.akabistro.com

SAMPLE GROUP DINING DINNER MENU

Please select up to FOUR from each course for groups of 50 or less.
Personalized menus will be printed and each guest will select from that menu that evening.
For groups of more than 50 guests, please select up to TWO from each course.

First Course (Optional Course)

Pan Roasted Brussel Sprouts
Housemade Applewood Bacon

Portobello Fries with Truffle Aioli

Bresaola Carpaccio
Blood Orange/Shaved Fennel & St. Helena Extra Virgin Olive Oil/Blood Orange Vinaigrette

Housemade to Order Fresh Warm Mozzarella
Pearl Onions/Pickled Mushrooms/Smoked Paprika/Grilled Garlic Bread

Soup/Salad Course

Daily Soup or Organic Winter Market Vegetable Soup

Simply a/k/a Salad
Organic Romaine Hearts/Crispy Bacon/Cherry Tomatoes/Blue Cheese Dressing

Bistro Caesar Salad
White Anchovy & Garlic Toast

Popcorn Rock Shrimp Salad
Organic Butter Lettuce/Mixed Heirloom Radishes/Green Mustard Vinaigrette

Golden and Red Beet Salad
Point Reyes Blue Cheese & Organic Mache

ENTREE

Winter Vegetable Pasta
Long Fusilli/Winter's Best Vegetables/Preserved Lemon Cream

Penne Pasta
Three Day Ragout of Wild Boar and Tomato with Shaved Parmigiano Reggiano

Lemon-Garlic Roasted Game Hen
Sautéed Mushrooms and Organic Garlic Spinach

Grilled Double Cut Prairie Fresh Pork Chop
Confit Potatoes/Brussel Sprouts/Washington Apples/Seed Mustard Sauce

All Natural Flat Iron
Spinach/Garlic Confit/Steak Fries

***Ernie's Prime "Navone Cut" All Natural Certified Angus Filet**
Butternut Gratin/Roasted Carrot Ragout/Oyster Mushrooms/Red Wine Jus

***Braised Lamb Shank**
Parmesan Polenta/Roasted Winter Vegetables/Wilted Chard

Sushi Grade Ahi Tuna Salad
Soft Boiled Quail Egg/Confit Tomato/Olive Puree/White Anchovy

Pan Roasted Loch Duart Salmon
Lemon-Thyme Risotto and Winter Veggies

Vegetable Black Jack
21 Veggie Treats

DESSERT

Butterscotch Crème Brulee
Cinnamon Puff Cookie

Chocolate Brownie Cake
Espresso Ice Cream and Warm Chocolate Sauce

Meyer Lemon Tart
Fresh Berries

"French Toast"
Bananas & Caramel Ice Cream

Daily Sorbet with Chef's Cookies

Menu Prices Per Person:

Three-Course Menu (salad/soup, entrée-dessert) \$44/Four-Course Menu \$54
(*=\$10 additional per person to menu price when this entrée selected)

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