

SERVED DINNER MENUS

C'est Si Bon is reknowned for its culinary expertise and refined, attentive service. We specialize in customizing menus for a memorable evening of fine food and drink for your guests. Here is but a sampling of menu suggestions....



SUNDAY NIGHT SUPPER

*Coconut Chutney Shrimp served on Plantain Crisps
Palm Beach Cheese Puffs
Mined Lamb Kefta Skewers with Tahini Dip*

*Baby Romaine, Dried Cranberries, Candied Walnuts, Sopressata,
Aged Balsamic Vinaigrette*

*Sautéed Breast of Chicken with Oregon Wood Mushrooms,
Pineapple Sage Roasted Baby New Potatoes,
and Fresh Spinach with Currants*

Seasonal Berries and Homemade Sorbet in an Almond Tulip Cookie Cup

A DINNER FOR SPECIAL FRIENDS

*Grilled Marinated Shrimp & Chorizo Skewers, Key Lime Mustard Sauce
Mozzarella di Bufala, Pesto, Pear Tomato en Croute
Shanghai Duck and Pineapple Mango Chipotle Salsa on Wonton Crisps*

*Double Baked Goat Cheese Soufflé, Hazelnut Oil and Fresh Raspberry Vinaigrette,
With Microgreens Salad*

*Herb Crusted Rack of Lamb, California Merlot reduction,
Carrot & Potato Pancakes, Caramelized Cipolini Onion,
Roasted Asparagus Spears*

Crispy Thin Apple Rose Tartlet, Calvados Coulis

FINE DINING EXPERIENCE

Amuse Bouche of Black Truffle Scrambled Egg served in the shell

*Seared Duck Breast and Foie Gras Terrine served chilled,
with a Cranberry Blood Orange Relish*

“Provencal Bouillabaisse” with a Black Cod Pave and Crispy Leeks

*Duo of Free Range Colorado Venison Double Chop and Medallion,
accompanied by a Shallot-Balsamic Vinegar Sauce,
Rosti Potato and Baby Vegetables*

Grand Marnier Soufflé with a Chocolate Chips Crème Fraiche