

Bistro at the Mansion

Regular Saturday Night Menu

Starters

Salad dé Cuisine • \$7.50

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Chefs Soup • \$7.50

Quick Sautéed Shrimps • \$12.50

Portabella Mushroom Ravioli • \$14.50

Desserts

Chocolate Croissant Pudding • \$7.50

with Bourbon infused Crème Anglaise

or

Chefs Choice Dessert • \$7.50

Additional A la carte Items

Gerolsteiner Sparkling Water • \$3.50

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Gratuities not included

Per Course Split Charge • \$6

Thomas F. Bicanic, Executive Chef

Chefs Five Course Menu • \$65

Soup, Salad, Appetizer, Entrée & Dessert

Entrées

Includes choice of soup or salad, fresh LaBrea Bakery rolls
& Gaviña Coffee, Stash Tea, Lemonade or Iced Tea

Quick Sautéed Shrimps • \$29.50

On creamy mashed potatoes
with lobster sauce & fried leeks

Filet Mignon of Beef • \$34.50

Petite Filet Mignon • \$31.50

with Potato Gratin, spicy smoked
French green beans & Redwine Sauce

Peppered Tuna Steak • \$29.50

with bok choy & ponzu sauce

Portabella Mushroom Ravioli • \$22.50

With creamy mushroom sauce & Truffle Oil

Roasted Chicken Breast • \$24.50

With Lemon Thyme Carrots & Chicken broth

Rack of Lamb • \$36.50

With calamata olive crust on a bed
of sautéed spinach with mashed potatoes & red wine sauce

OSSO BUCO • \$32.50

With orzo, zucchini & carrots

Sautéed Salmon • \$24.50

With Pistachio Crust, Rice, Zucchini & Carrots
topped with Ginger Cream Sauce