



For your special occasion, *Bistro Campagne* offers a seasonally changing menu of classic bistro fare that is based on the best products from local organic farmers. From our beginning in the summer of 2002, *Bistro Campagne* has been committed to providing our guests with local, organic, and sustainable cuisine, truly bringing the farm and field fresh to your table.

Our private event setting is a charming blend of prairie-inspired décor with a lively Gallic spirit. "The Cottage", which seats up to 48 guests, embodies a sense of welcome, ease, and fun conversation. Adjacent to the dining room are two beautiful outdoor gardens that are a favorite place to dine during the warmer months and are available for smaller private events as well weather permitting.

Our dining packages have been designed to make the planning of your event as flexible as you need and offer a variety of price points and menu formats. The following pages contain sample party menus based on our current daily menu offerings. Keep in mind that these are just examples and we will happily work with you to design a menu suited to your specific needs that can be as simple or elaborate as you see fit.

(menu pricing is subject to change due to market price or cost of specific items chosen for your menu)

Please do not hesitate to contact us if you have any further questions or need assistance planning your event in any way!

Sincerely,  
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## **Dinner (3 course)**

**(\$45 per person)**

### **First Course**

#### **Salade de Chicorée**

*Endive, radicchio & frisée with Roquefort cheese, French prunes & pistachios*

~or~

#### **Gâteau au Crabe**

*Peekytoe crab cake with Pommery mustard & fine herb butter*

~or~

#### **Assiette de Charcuterie**

*Assortment of artisan-made pâtés with seasonal condiments*

### **Entrée Course**

#### **Crêpe aux Champignons**

*Buckwheat crepe with wild mushrooms, fresh sorrel, baby spinach & béchamel gratinée*

~or~

#### **Truite Grenobloise**

*Rushing Waters trout with orange, lemon, capers, brown butter & haricots verts*

~or~

#### **Boeuf en Daube**

*Braised Black Earth beef short ribs, celery root purée, & celery root chips*

### **Dessert Course**

#### **Tarte au Citron**

*Lemon tart with crème Chantilly*

~or~

#### **Pain Perdu au Chocolat**

*Warm Valrhona chocolate, port wine cherries & crème fraiche ice cream*

## **Dinner (4 course)**

**(\$55 per person)**

### **First Course**

#### **Moules à la Bière**

*Prince Edward Island mussels, Belgian ale*

~or~

#### **Confit de Canard**

*duck leg confit with plum mostarda di Cremona & dandelion greens*

### **Second Course**

#### **Salade Maison**

~or~

#### **Soupe du Jour**

### **Entrée Course**

#### **Poisson Blanc**

*Lake Superior whitefish with artichoke barigoule & provençale olivade*

~or~

#### **Foie de Veau**

*Calves' liver with bacon, caramelized onions, balsamic reduction & potato purée*

~or~

#### **Steak Frites**

*Filet mignon, bordelaise sauce, maître d'hôtel butter & pommes frites*

### **Dessert Course**

#### **Tarte Tatin aux Pommes**

*Caramelized apples on puff pastry with vanilla ice cream*

~or~

#### **Pot-de-Crème au Chocolat**

*Dense milk chocolate pudding with crème Chantilly*

## **Dinner (5 course)**

**(\$65 per person)**

### **First Course**

#### **Escargots au Beurre d'Ail**

*snails in garlic-Pernod butter*

~or~

#### **Soupe à l'Oignon Gratinée**

*French onion soup*

### **Second Course**

#### **Salade de Chicorée**

*Endive, radicchio & frisée with Roquefort cheese, French prunes & pistachios*

### **Entrée Course**

#### **Gratin de Macaroni**

*Macaroni gratin with Gruyère & Emmental cheeses*

~or~

#### **Truite Grenobloise**

*Rushing Waters trout with orange, lemon, capers, brown butter & haricots verts*

~or~

#### **Carré d'Agneau**

*Rack of lamb, Bron's Bee Company honey roasted vegetables, chanterelle mushrooms*

### **Cheese Course**

*Selection of artisan cheeses*

### **Dessert Course**

#### **Crème Brûlée**

*Chilled vanilla custard with a caramelized top*

~or~

#### **Pot-de-Crème au Chocolat**

*dense milk chocolate pudding with crème Chantilly*

## **Lunch (Sample 1)**

**(\$30 per person)**

### **First Course**

**Salade Maison**

~or~

***Soupe du Jour***

### **Second Course**

**Croque Monsieur**

*French ham & Gruyère cheese with pommes frites*

~or~

**Truite Grenobloise**

*Rushing Waters trout with orange, lemon, capers, brown butter & haricots verts*

~or~

**Bistro Burger**

*Black Earth Farms beef, shallot marmalade, & St. André cheese*

### **Dessert Course**

**Tarte au Citron**

*Lemon tart with crème Chantilly*

~or~

**Pain Perdu au Chocolat**

*Warm Valrhona chocolate, port wine cherries & crème fraiche ice cream*

## **Lunch (Sample 2)**

**(\$38 per person)**

### **First Course**

#### **Salade Lyonnaise**

*frisée, watercress, walnut vinaigrette with lardons, apples & soft poached egg*

~or~

#### **Soupe à l'Oignon Gratinée**

### **Second Course**

#### **Poulet Rôti Forestière**

*naturally raised roasted chicken, wild mushroom ragoût & onion frites*

~or~

#### **Poisson Blanc**

*Lake Superior whitefish with artichoke barigoule & provençale olivade*

~or~

#### **Steak Frites**

*filet mignon, bordelaise sauce, maître d'hôtel butter & pommes frites*

### **Dessert Course**

#### **Crème Brûlée**

*Chilled vanilla custard with a caramelized top*

~or~

#### **Pot-de-Crème au Chocolat**

*dense milk chocolate pudding with crème Chantilly*

## **Brunch**

**(\$28 per person)**  
(includes juice and coffee)

### **First Course**

#### **Confit de Canard**

*Duck confit over potato hash with sunnyside up eggs and grilled Poilâne toast*

~or~

#### **Tartine de Saumon**

*House cured salmon, baguette, lemon-caper creme fraiche, & pickled onion*

~or~

#### **Pain Perdu**

*Brioche French toast, chocolate-hazlenut filling, orange marmalade, vanilla chantilly*

### **Dessert Course**

#### **Tarte Tatin aux Pommes**

*Caramelized apples on puff pastry with vanilla ice cream*

~or~

#### **Gâteau d'amandes au chocolat**

*Warm Valrhona chocolate & almond cake with vanilla ice cream*

### **Sides**

*(add sides to share for any brunch menu)*

#### **Pomme Frites**

#### **Oignon Frites**

#### **Pomme de Maison**

*(potato hash)*

#### **Applewood Smoked Bacon**

#### **Fresh Fruit**

## **Hors D' Oeuvres**

*(passed hors d' oeuvres can be added to any menu or cocktail party)*

**Mini Croque Monsieur**

**Duck Liver Paté**

**Cured Salmon with Egg**

**Bacon Wrapped Armagnac Figs**

**Brie en Filo**

**Brandade Fritters**

**Duck Rillettes**

**Caramelized Onion Tart**

**Artichoke Fritters**

**Lamb Lollipops**

**Shaved Filet Mignon**

**Mini Bistro Burger**

**Mini Crab Cake**

**Bacon Wrapped Prawns**

**Serrano Ham with Mango**

## **Kid's Items**

### **Croque Monsieur**

*French ham & Gruyère cheese with pommes frites*

### **Bistro Burger**

*Black Earth Farms beef, cheddar cheese, & pommes frites*

### **Gratin de Macaroni**

*macaroni gratin with Gruyère & Emmental cheeses*

## **Sides**

*(sides can be added to any menu and are served family style to share)*

### **Gratin Dauphinois**

*gratin of potatoes, bacon, & Raclette cheese*

### **Haricots Verts**

*green beans, bacon lardon, & verjus*

### **Brocoli Rave**

*broccoli rabe with garlic & chili flake*

### **Légumes d'Automne**

*Bron's Bees Company honey roasted root vegetables*

### **Rutabaga**

*rutabaga mash with Kilgus Farmstead sweet cream butter*

### **Courge**

*heirloom squash & brown hazelnut butter*

### **Oignon Frites**

### **Pommes Frites**

## **Beverage / Wine / Cocktails**

Bottles of wine are billed per consumption and generally range from \$30 to \$50 per bottle in price. Average number of bottles needed for a party is usually 1 bottle per 2 to 3 guests. You may always set a limit on consumption if necessary. We can always bring in higher end wines for your event as well. Most groups will choose a white and a red and sometimes a sparkling wine for cocktail receptions. We will be happy to work with you to design a wine program to fit your needs in any way.

Non-alcoholic beverages and cocktails are priced per consumption although beverage packages can be purchased for cocktail parties if desired. You may certainly choose to not offer cocktails and only offer wine.