

lucy

restaurant & bar
at bardessono

PRIVATE DINING MENUS

6526 yount street | yountville, ca 94559

tel: 707.204.6021 fax: 707.204.6099

www.bardessono.com

we use sustainable, organic, and biodynamic products whenever possible
all food & beverage items are subject to 20% gratuity and 7.75% state sales tax

private dining terms & conditions

MENUS

Enclosed for your consideration are the bardessono private dining menus. Bardessono offers a selection of menu items however, we can work with you in creating a signature menu for your event. The food, beverage and miscellaneous prices quoted are subject to a 20% service charge and applicable state sales tax, currently 7.75%. These prices are subject to change however, will be confirmed thirty (30) days prior to your event.

All plated menus include your choice of one appetizer, one entrée and one dessert and are priced per person. A vegetarian entrée s will be available upon request and will need to be included in your guaranteed attendance.

Due to current Yountville County Health Department recommendations, prepared foods utilized for banquet events are not allowed to leave the function space. No food or beverage of any kind may be brought in the Hotel. In addition, the sale and service of all alcoholic beverages is regulated by the California Department of Alcoholic Beverage Control. Bardessono is responsible for the administration and adherence to these regulations. It is policy therefore, that no alcoholic beverages of any kind may be brought into the Hotel. Wine may be brought in for events, a corkage fee of \$25.00 per bottle is applied for wine that is provided by group.

GUARANTEES

Guaranteed attendance is due by 11:00am, seven (7) business days prior to the scheduled event date. This number shall be considered a minimum guarantee and is not subject to reduction. If a guaranteed count is not received seven (7) business days prior, the number of guests previously stated on the banquet event order will serve as your guarantee.

BEVERAGE SERVICE

Beverages for your function are purchased on a per drink basis, wine is charged per bottle. Any event with a bar will be subject to a \$150.00 fee for each bartender staffed, one (1) bartender is required for every fifty (50) guests in attendance. A corkage fee of \$25.00 per bottle is applied for wine that is brought in by group.

SHIPPED MATERIAL, SET-UP AND DECORATIONS

The catering department must approve all shipped materials prior to arrival. Please have all shipped materials addressed to Bardessono c/o Catering Department with the company name, company contact and date of function clearly marked. Bardessono cannot accept deliveries more than three (3) days before your event. Additional fees may apply for shipments stored more that the three days.

AUDIO-VISUAL EQUIPMENT

Bardessono has enlisted Audio Visual Management Services to offer a comprehensive range of production services to meet your needs. Additional charges may apply to all audio-visual equipment. Please speak to the Catering Department to obtain additional information and pricing.

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[breakfast plated]

plated breakfast includes an assortment of daily pastries, farm fresh fruit, freshly squeezed juice, peet's coffee and mighty leaf teas

WILD MUSHROOM FRITTATA | \$30.00

sonoma coast mushrooms, garden pesto, crispy little farm potatoes

QUICHE LORRAINE | \$32.00

smoked bacon, gruyère cheese

BIGEYE TUNA BENEDICT | \$34.00

poached farm eggs, roasted jalapeño, citrus, hollandaise sauce, joseph's best english muffin

[breakfast buffet]

priced per person | a minimum of 10 guests required

TRADITIONAL CONTINENTAL | \$32.00

chilled fresh squeezed juices

oven-fresh breakfast pastries, breads, fruit preserves, honey, sweet butter sliced and whole farm fresh fruit, yogurt, cereals, house-made granola
peet's coffee and assorted teas

[continental buffet enhancements]

priced per person | a minimum of 20 guests required

house-made oatmeal, brown sugar	\$2.00
hard boiled farm egg	\$3.00
crispy little farm potatoes	\$4.00
hobbs' applewood-smoked bacon	\$5.00
house-cured breakfast ham	\$5.00
fatted calf breakfast sausage [pork-chicken]	\$5.00
farm fresh scrambled eggs	\$6.00
wild mushroom frittata	\$6.00
quiche lorraine	\$6.00
liberty duck hash	\$6.00
masami ranch beef hash	\$8.00

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[breakfast buffet-stations]

priced per person | a minimum of 20 guests required

CONTINENTAL BUFFET ITEMS

oven-fresh breakfast pastries, breads, fruit preserves, honey, sweet butter
sliced and whole farm fresh fruit, yogurt, cereals, house-made granola, oatmeal, brown sugar
artisanal cheese selection, house-cured meats

OMELET STATION

farm fresh eggs, cooked to order, custom omelets,
lucy garden seasonal vegetables

[egg whites available upon request]

HOT ITEMS

quiche lorraine, smoked bacon, gruyère cheese
farm fresh scrambled eggs
wild mushroom frittata

[choose one egg dish listed above for menu, may alternate item each morning]

chicken apple sausage
hobbs' applewood-smoked bacon
fall mills griddle cakes, seasonal preserves, sweet butter

BEVERAGE SERVICE

chilled fresh squeezed juices
peet's coffee & assorted teas

\$55.00

CHEF FEE - \$150.00

[ONE CHEF REQUIRED PER 30 GUESTS FOR OMELET STATION]

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[a la carte items]

menu items are charged based on consumption

BEVERAGES

regular & decaffeinated peet's coffee	\$85.00	gallon
assorted tea and hot water	\$4.00	bag
iced tea	\$40.00	gallon
assorted chilled juices	\$40.00	gallon
assorted soft drinks	\$5.00	each

PASTRIES-BREADS-DESSERTS

house made biscotti	\$40.00	dozen
assorted pastries & breakfast breads	\$40.00	dozen
croissants	\$40.00	dozen
seasonal fruit muffins	\$40.00	dozen
scones	\$40.00	dozen
fresh-baked cookies [chef's choice]	\$45.00	dozen
fudge brownies	\$45.00	dozen
lemon pound cake	\$45.00	dozen
seasonal fruit tarts	\$45.00	dozen
seasonal fruit crostada	\$45.00	dozen
assorted finger sandwiches	\$50.00	dozen
pecan squares	\$50.00	dozen
chocolate caramel coupe	\$50.00	dozen

SNACKS

individually wrapped granola bars	\$4.00	each
house-made potato chips	\$4.00	bag
house-made vegetable chips	\$4.00	bag
farm fresh whole fruit	\$3.00	each
house-made kettle corn [serves 10ppl]	\$30.00	order
house-made popcorn, chili, lime [serves 10ppl]	\$30.00	order
herb roasted local almonds	\$18.00	pound
ajwan roasted cashews	\$27.00	pound

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[lunch plated]

plated lunch includes your choice of one appetizer, one entrée and one dessert, a selection of della fattoria breads, sweet butter, peet's coffee and iced tea

appetizers

CREAMY CELERY ROOT SOUP

crème fraîche, herb salad, salute santé lemon grapeseed oil

NAPA VALLEY MIXED GREENS

k&j orchards white and red pomegranate, fuyu persimmons, pears, pomegranate vinaigrette

FRESHLY DUG CARROT SALAD

confit carrots, carrot chips, shallot-curry dressing, carrot fronds

main courses

HOUSE-MADE PASTA | \$55.00

joseph's best whole wheat flour, wild mushrooms, lucy's kale, truffle nage

MARY'S CHICKEN | \$55.00

garden winter squash, apple balsamic, roasted lucy's radicchios, marjoram jus

GRAPESEED OIL POACHED TOMBO TUNA | \$60.00

warm vegetable salad, torn herbs, verjus vinaigrette

MAINE DIVER SCALLOPS | \$60.00

sunchoke purée, roasted quince, pineapple sage, citrus brown butter

MASAMI RANCH KOBE BEEF | \$64.00

leek rosti, wild mushrooms, purple mizuna, cabernet-foie gras jus

desserts

BUTTERMILK PANNA COTTA

lucy's strawberries, arugula, vincotto

CHOCOLATE TORTE

banana jam, vanilla ice cream, strawberry paper

CITRUS SORBET DUO

grapefruit-guava, lemon-lemon thyme, candied citrus, lime syrup

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[lunch a la carte]

priced per person | a maximum of 15 guests

display items

della fattoria breads, sweet butter

napa valley mixed greens, k&j orchards white and red pomegranate, fuyu persimmons,
pears, pomegranate vinaigrette

house-made pates, fatted calf cured meats, whole grain mustard, cornichons, grilled bread,
artisanal cheese selection, whole and sliced farm fresh fruits

fresh-baked cookies and brownies

peet's coffee and iced tea

a la carte items

[choose three | ordered tableside]

BIGEYE TUNA SANDWICH

wasabi aioli, napa cabbage slaw, sesame bun, garden chips

DON WATSON'S MILK-FED LAMB SANDWICH

meyer-lemon rosemary boule, violet mustard, horseradish crème fraîche, sylvetta,
sweet potato shoestrings, pickled vegetables

CLASSIC REUBEN

cured brisket, spicy remoulade, sauerkraut, integral rye

MASAMI RANCH BURGER

kobe beef, pickled vegetables, herb fries

HOUSE-MADE PASTA

joseph's best whole wheat flour, wild mushrooms, lucy's kale, truffle nage

GRILLED HAM AND CHEESE

house-cured ham, gruyère cheese, house-made potato chips

\$50.00

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[working lunch buffet]

priced per person | a minimum of 15 guests required
lunch buffet includes a selection of della fattoria breads, sweet butter, peet's coffee and iced tea

soup & salad

[choose two]

creamy celery root soup

caesar salad, romaine hearts, white anchovies, parmesan cheese

little gem lettuce, avocado, balsamic vinaigrette

freshly dug carrot salad, confit carrots, carrot chips, shallot-curry dressing, carrot fronds

napa valley mixed greens, k&j orchards white and red pomegranate, fuyu persimmons, pears,
pomegranate vinaigrette

sandwich

[choose two]

wild mushroom, fontina cheese panini

caramelized onions, shelburne cheddar cheese panini

bigeye tuna sandwich, wasabi aioli, napa cabbage slaw, sesame bun

don watson's lamb sandwich, meyer-lemon rosemary, violet mustard, horseradish crème fraîche

classic reuben, cured brisket, spicy remoulade, sauerkraut, integral rye

masami ranch roast beef, horseradish aioli, au jus

mary's chicken club, hobbs' bacon, avocado

house-cured ham, gruyère cheese, dijon

dessert

[choose two]

chocolate torte

de santis farm lemon meringue bars

seasonal fruit tarts

seasonal fruit crostada

\$50.00

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[traditional lunch buffet]

priced per person | a minimum of 20 guests required
lunch buffet includes a selection of della fattoria breads, sweet butter, peet's coffee and iced tea

EXECUTIVE LUNCH BUFFET | \$60.00

creamy celery root soup
caesar salad, romaine hearts, parmesan cheese
masami ranch beef short ribs, fresh horseradish jus
monterey calamari, cioppino sauce
roasted garden cauliflower and broccoli
kendall farms crème fraîche infused potato purée, garlic, green onions
seasonal fruit tarts
tiramisu

BARDESSONO BUFFET | \$60.00

winter squash soup, crème fraîche, persimmon, pomegranate
napa valley mixed greens, k&j orchards white and red pomegranate,
fuyu persimmons, pears, pomegranate vinaigrette
masami ranch citrus glazed pork shoulder
striped bass, crispy skin, carrots, cipollini onions, leeks,
herbed faro, caramelized onion jus
tahitian vanilla-roasted spaghetti squash
golden polenta gratin, parmesan cheese
seasonal fruit crostada
chocolate meringue cake

YOUNTVILLE BUFFET | \$60.00

broccoli soup, parmesan crisp, hobbs' smoked bacon
little gem lettuce, avocado, balsamic vinaigrette
mary's roasted chicken breast, lemon-thyme jus
grapeseed oil poached tombo tuna, verjus vinaigrette
caperberry, olive roasted pepper ragout
elbow macaroni, house-cured ham, gruyère cheese
chocolate caramel coupe
lemon meringue bars

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[barbeque lunch buffet]

priced per person | a minimum of 20 guests required
lunch buffet includes a selection of della fattoria breads, sweet butter, peet's coffee and iced tea

SALADS

[choose two]

freshly dug carrot salad, confit carrots, carrot chips, shallot-curry dressing, carrot fronds
napa valley mixed greens, fiscalini cheddar, banyuls vinaigrette
little gem lettuce, avocado, balsamic vinaigrette
caesar salad, romaine hearts, white anchovies, parmesan cheese

GRILL STATION

[choose up to 4 items | priced per number of items selected]

don watson napa valley lamb
masami beef top sirloin
masami ranch beef ribs
mary's chicken
masami ranch pork loin

SIDES

fresh dug marble potatoes, vinaigrette, radishes, cress
broccoli and cauliflower, roasted garlic, apple balsamic
josephs best creamy polenta, mascarpone cheese, herbed faro
sliced and whole farm fresh seasonal fruit display

DESSERTS

[choose two]

house-made cookies and brownies
de santis farm lemon meringue bars
seasona fruit tarts
seasonal fruit crostada

2 GRILL ITEMS-\$60.00 | 3 GRILL ITEMS-\$70.00 | 4 GRILL ITEMS-\$80.00

TWO CHEF FEES - \$150.00 EACH

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[hors d'oeuvres - passed canapés]

canapés are priced per piece | a minimum of 20 pieces per selection is required

cold

hard boiled quail egg, crème fraiche, caviar, lucy's herb crouton	\$4.00
mt. tam crostini, garden grape, honey	\$4.00
fava bean tabouleh, pita chip	\$4.00
k&j pear, fuyu persimmon, pomegranate vinaigrette, mint, little gem	\$4.00
roasted beet salad, banyuls vinaigrette, watercress, beet chip	\$4.00
vegetable spring roll, ponzu dipping sauce	\$4.50
smoked salmon tartare, potato, gaufrette, yuzu, rau rum	\$4.50
prosciutto wrapped stuffed fuyu persimmon, zinfandel reduction	\$4.50
bigeye tuna tartare, lemon-grapeseed oil, grapeseed flour lavosh	\$4.50
georgia turtle-free shrimp cocktail, horseradish, cocktail sauce	\$4.50
local oysters on the half shell, champagne mignonette	\$4.50
dungeness crab salad, citrus, grapeseed oil, chervil cucumber cup	\$4.50
curry dijon roasted mary's chicken with golden raisins on endive spear	\$5.00
masami kobe beef tartare, dijon mustard, micro arugula, pain de me	\$6.00

hot

crispy polenta , hazelnut romesco, caramelized onion, sweet pepper	\$4.00
twice baked fingerling potatoes, crème fraiche, chives, hobbs bacon	\$4.00
wild mushroom and truffle bouchees	\$4.00
ratatouille, celery root chip, garden pesto	\$4.00
brandade batons, whole grain mustard aioli	\$4.00
winter squash soup, nutmeg crème fraiche, pomegranate reduction	\$4.50
petite lobster 'grilled cheese'	\$4.50
bbq shrimp, garden slaw	\$4.50
duck confit quesadilla	\$4.50
fish tacos, susanna's tortillas, salsa	\$4.50
salmon satay, thai curry coconut sauce, relish	\$4.50
dungeness crab cake, meyer lemon aioli	\$5.00
sliders, house-made bun, pickled vegetables [lamb-duck-pork-beef]	\$5.00

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[hors d' oeuvres - displays]

ARTISANAL CHEESE BOARD

cheese selection, marshalls honeycomb, lucy's pickled vegetables, artisanal breads

\$75.00-serves 10 | **\$200.00**-serves 25 | **\$350.00**-serves 50

CHARCUTERIE PLATTER

house-made pâtés, fatted calf cured meats, whole grain mustard, cornichons, grilled bread

\$100.00-serves 10 | **\$250.00**-serves 25 | **\$400.00**-serves 50

SLICED FARM FRESH FRUITS - LUCY'S GARDEN CRUDITÉS

\$50.00-serves 10 | **\$100.00**-serves 25 | **\$175.00**-serves 50

[hors d' oeuvres - stations]

priced per person | a minimum of 20 guests required

LATE NIGHT SNACKS | \$25.00

[choose three]

house-made popcorn, chili, lime
sliders, caramelized onions, crumbled blue cheese
winter squash soup and mini grilled cheese
chicken strips, selection of dipping sauces
miniature tacos, mango salsa
miniature chicken quesadilla
duck confit mac-n-cheese
truffle fries in cones
miniature pizzas
chef's choice sweets bar

RAW BAR | \$30.00

georgia turtle free shrimp, court bouillon-poached, house-made cocktail sauce
oysters on the half shell, cucumber-shiso-yuzu mignonette
tomales bay clams and mussels

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[plated dinner]

plated dinner includes your choice of one appetizer, one entrée and one dessert, a selection of della fattoria breads, sweet butter, peet's coffee and mighty leaf teas

appetizers

CREAMY CELERY ROOT SOUP

crème fraîche, herb salad, salute santé lemon grapeseed oil

NAPA VALLEY MIXED GREENS

k&j orchards white and red pomegranate, fuyu persimmons, pears, pomegranate vinaigrette

FRESHLY DUG CARROT SALAD

confit carrots, carrot chips, shallot-curry dressing, carrot fronds

main courses

MARY'S CHICKEN | \$80.00

lucy's basil mash, garden squash, padron peppers, marjoram jus

GRAPESEED OIL POACHED TOMBO TUNA | \$80.00

warm vegetable salad, torn herbs, verjus vinaigrette

MASAMI RANCH KOBE BEEF STRIPLOIN | \$90.00

leek rosti, wild mushrooms, purple mizuna, cabernet-foie gras jus

DON WATSON LAMB T-BONE & LOIN | \$90.00

garden onion, baby fennel, lucy's squash, saffron spaetzle, lemon thyme jus

LIBERTY FARM DUCK | \$90.00

tahitian vanilla bean roasted spaghetti squash, citrus braised endive, lucy's pineapple-sage sauce

desserts

BUTTERMILK PANNA COTTA

lucy's strawberries, arugula, vincotto

CHOCOLATE TORTE

banana jam, vanilla ice cream, strawberry paper

CITRUS SORBET DUO

grapefruit-guava, lemon-lemon thyme, candied citrus, lime syrup

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[plated dinner sample menus]

plated dinner includes your choice of one appetizer, one entrée and one dessert, a selection of della fattoria breads, sweet butter, peet's coffee and mighty leaf teas

first course

SAUTÉED DAYBOAT SCALLOPS

sweet and sour vinaigrette, garden choy, radishes

second course

LIBERTY FARM DUCK

forbidden rice, garden squash, plum jus

third course

NIMAN RANCH PORK LOIN

cranberry beans, new zealand spinach, garden peaches

fourth course

STRIPLOIN OF BEEF

hen of the woods mushrooms, potato rosti, cabernet foie gras jus

dessert course

PEACH GAZPACHO

cornmeal cake, sweet corn ice cream, lemon verbena

\$125.00

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[plated dinner sample menus]

plated dinner includes your choice of one appetizer, one entrée and one dessert, a selection of della fattoria breads, sweet butter, peet's coffee and mighty leaf teas

first course

FLORIDA STONE CRAB SALAD

avocado, citrus, whole grain mustard aioli

second course

LIBERTY FARM DUCK

spaghetti squash, pineapple sage, roasted sunchoke,
huckleberry jus

main course

MASAMI KOBE STRIPLOIN

lucy's red russian kale, garden carrots, truffle potato purée,
cabernet-foie gras jus

dessert course

CHOCOLATE TORTE

banana jam, vanilla ice cream, strawberry paper

\$115.00

[buffet dinner menus]

buffet dinner menus are customized to fit your needs, prices vary between \$90.00-\$115.00 per person, sample menus are available upon request and will be finalized with the catering department in advance

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[spirits list]

bar set up will be assessed a bartender fee of \$150.00 per bartender, one bartender is required per fifty (50) guests
current wine lists are available upon request and will be finalized with the catering manager in advance

WELL BRANDS | \$10.00

VODKA

charbay, california

moon mountain 'organic', connecticut

GIN

boodles, england

cap rock, colorado

RUM

barbancourt 8-year, Haiti

flor de caña, nicaragua

TEQUILA

cabrito silver

el tesoro silver

WHISKEY

crown royal, canada

johnny drum private stock, kentucky

buffalo trace, kentucky

makers mark whiskey, kentucky

bulleit rye, kentucky

michters rye, kentucky

bushmills, northern ireland

pendleton, canada

jack daniels, tennessee

BLENDED SCOTCH | SINGLE MALT

famous grouse scotch, perthshire

ledaig 10yr, isle of mull

sheep dip, oldbury

BRANDY | COGNAC | ARMAGNAC

dudognon special reserve

hennessy black

chateau de pellehaut 'reserve'

marie duffau hors d'age 12 yr

encanto pisco, peru

osocalis, california

BEERS | \$6.00

scrimshaw pilsner, california

amstel light, netherlands

napa smith 'lost dog' red ale, napa

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[spirits list]

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PREMIUM BRANDS | \$14.00

VODKA

charbay 'blood orange', california
ketel one citrus, holland

ketel one, holland

GIN

no. 209, california

tanqueray 10, england

RUM

10 cane, trinidad
leblon cachaca, brazil

rhum jm blanc agricole, martinique
sailor jerry, virgin islands

TEQUILA

el tesoro reposado anejo

fortaleza reposado anejo

WHISKEY

blanton's, kentucky
red breast 12 yr, republic of ireland

willet "pot still reserve" kentucky

BLENDED SCOTCH | SINGLE MALT

ardbeg 10yr, islay
auchentoshan 3 wood, lowlands
caol ila 12yr, islay

glenmorangie lasanta, highland
johnnie walker black, ayrshire

BEERS | \$6.00

scrimshaw pilsner, california
amstel light, netherlands
napa smith 'lost dog' red ale, napa

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[spirits list]

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ULTRA PREMIUM BRANDS | \$18.00

VODKA

belvedere, poland
chopin, poland

crop "organic cucumber", minn
greygoose, france

GIN

hendrick's, scotland
nolet, holland

millers, england

RUM

ron zacapa 23, venezuela

TEQUILA

casa noble "single barrel" anejo

del maguey minero

WHISKEY

charbay whiskey, california
hudson manhattan rye, new york

vintage bourbon 17, kentucky

BLENDED SCOTCH | SINGLE MALT

bunnahabhian 18yr, islay
glenmorangie nectar d'or, highland
johnnie walker blue, ayrshire
hans reisetbauer, austria

glenmorangie rare 18yr, highland
hans reisetbauer, austria

BRANDY | COGNAC | ARMAGNAC

boingneres folle blanche 1996
charbay copper alembic pot still, california
germain robin fine alembic, california
germain robin single barrel, california

hennessy 'paradis'
hennessy XO
kelt XO
tesseron XO

BEERS | \$6.00

scrimshaw pilsner, california
amstel light, netherlands
napa smith 'lost dog' red ale, napa

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