

SEMI-PRIVATE DINING AT BISTRO DU MIDI

At Bistro du Midi, our goal is to provide you not only with exemplary food and drink, but with a memorable occasion tailored to your specific needs. Enjoy a traditional three-course dinner of seasonal dishes or elevate your dining experience with beautiful additional courses, Chef's Tasting Menus and delicious wine options featuring selections from Head Sommelier Ray Osborne's award-winning wine list.

THE MATISSE ALCOVE



Bistro du Midi's Matisse Alcove, located on the second floor, is a great cozy, semi-private table. With walls on three sides the fourth remains open to the dining room, allowing guests to enjoy the energy and vibrancy of Bistro du Midi. It seats a minimum of six people and a maximum of ten people.

MENU OFFERINGS

THREE COURSE PRIX FIX

\$85 per person

Enjoy a three course prix fix with no limitations to choice per course. A special menu will be prepared and your guests will have the opportunity to interact with our service team and select their individual choices. We also offer supplemental courses to compliment the experience. A few of our specialty items do require an up charge that will be added to the per person price for the menu if you would like them as an option.

FIRST COURSE

Tea cured fluke, cucumber, green apple gel, remoulade, quinoa puff*
Yellowfin tuna tartare, black olive tapenade, potato crisp, cured egg yolk*
Venison tartare, eggplant, caraway crouton, pine nut emulsion*
Spinach and endive salad, seasonal vegetables, pomegranate vinaigrette
Romesco soup, cauliflower, sourdough, comté
Heirloom beets, chèvre frais, farro puff, tarragon meringue
Spanish octopus, sunchoke, golden delicious, smoked almonds

SECOND COURSE

Ricotta gnocchi, squash, hen of the woods, apple crisp, sage
Cocoa cavatelli, wild boar ragoût, spigarello, fourme d'ambert
Chitarra, tomato pistou, calamari, prawn
Crusted halibut, heirloom carrot, trumpet royale, vadouvan emulsion
Sea bass, escarole, fennel compote, onion soubise
Codfish, chick pea, kale, chorizo, pimento farci
Bouillabaisse du Midi, saffron-scented broth, rouille, gruyère
Statler chicken breast, confit leg, fregola sarda, green olives
Berkshire pork chop, savoy cabbage, coco beans, quince
Duck breast, celery root, candy cane beet, dates, juniper jus
Heart of Ribeye, bone marrow croquette, sauce bordelaise

THIRD COURSE

Chocolate ganache, cassis cremeux, lavender ice cream
Pistachio mousse, dacquoise, basil oil, grape sorbet
Pumpkin spice cake, citrus shortbread, coffee ice cream
Blackberry clafoutis, walnut ice cream
Vanilla caramel, lapsang sabayon, green apple sorbet
Sorbet selection
Chocolate soufflé

SUPPLEMENTAL COURSES

FAMILY STYLE HORS D'OEUVRES

Expand your three course menu to include an hors d'oeuvres course of our award winning charcuterie selection or choose an array of east coast oysters to start the event. These are served family style once the group has arrived and the order is taken.

- Charcuterie board **(add \$12 per person)**
- East Coast oysters **(add \$3.50 each, 24 piece minimum)**

CHEESE COURSE

Include a cheese course before or after dessert and enjoy a selection of cheeses served family style or individually. Family style cheese boards will offer a sampling of our full selection or choose two of your favorites to serve individually plated. All cheese offerings are complimented with cranberry chutney, cinnamon toasted pecans, apple butter and raisin pecan bread.

- Two Artisanal Cheeses, House Accoutrements served individually **(add \$12 per person)**
- Cheese board(s) served family style **(add \$12 per person)**

ACCOMPANIMENTS

All of our entrees are served with garnishes, however we do offer exceptional side dishes served along with the entrée course. The side dishes are meant to share and are served family style; the Chef will prepare enough for the whole table to enjoy.

Please select two **(\$5 per person)**

Polenta cake, goat cheese brûlée
Swiss chard, garlic confit
Mushrooms, thyme, rosemary, persillade

Roasted root vegetables, aged balsamic
French fries, espelette
Cauliflower gratin, crispy leeks

TASTING MENU EXPERIENCE

- \$100 per person/ 4 course menu
- \$115 per person/ 5 course menu

Indulge in a culinary exploration of a multi course menu to liven your palate. The tasting menu is crafted with two choices per course to allow greater flexibility as well as give options for personal taste. Let our coordinator work with your particular flavors to create a memorable culinary experience.

WINE AND BEVERAGE OFFERINGS

BAR SERVICE

Bistro du Midi offers our full selection of spirits, beer, specialty cocktails and non-alcoholic beverages to the guests of all Wine Room events. These items will be charged based on consumption and served as ordered from the service team. We are happy make adjustments and limit the selections to meet your needs or perhaps showcase a specialty cocktail to pass as your guests arrive. Bottled still and/or sparkling can be offered in lieu of iced water upon request.

WINE SERVICE

With over 600 references on the Bistro du Midi Wine list, there is certainly something for every taste and budget. For all the Matisse Alcove we suggest selecting wine in advance. Peruse and select from our wine menu designer, or work directly with our Sommelier team to select the perfect red and white for any occasion. Expand the selection to include a sparkling choice for celebration or perhaps a dessert wine course to accompany dessert.

CUSTOM WINE EXPERIENCE

\$85 per person/ 4 course menu
\$105 per person/ 5 course menu

Enjoy a custom wine experience in which our Head Sommelier will select wine to accommodate each course on the tasting menu.

ADDITIONAL DETAILS AND INFORMATION

FEES & PAYMENT

All food and beverage charges are subject to an additional 17% gratuity, 7% Massachusetts meals tax, and 5% administrative fee. The administrative fee does not represent a tip or service charge for the staff.

All charges will be presented on one guest check. Payment must be made at the immediate conclusion of the event in the form of cash or credit card. Alternative forms of payment may be accepted with prior agreement, and multiple forms of payment may be provided. Please note separate checks are not allowed.

FINAL GUARANTEE

A final guaranteed number of attendees must be provided three days before the date of the event.

DEPOSIT & CANCELLATION

The deposit, once authorized to the credit card provided below, will be kept on file and applied to the total of the final bill the conclusion of the event. The deposit is non-refundable. In the event of cancellation, the deposit may be applied to another private event scheduled within a 12 month period.

Cancellation fees may not be applied to rescheduled events. The schedule of cancellation fees are as follows:

- *8 or more days before the date of the event - no additional fee.*
- *3 to 7 days before the date of the event - 50 % of estimated charges*
- *Within 2 days of the date of the event - 75% of estimated charges*

FAQ'S

- *Children can order a la carte children's menu items when applicable*
- *All allergies and dietary limitations will be accommodated according to available options, and determined during ordering. Please alert your server to any of these restrictions*
- *Menu items are subject to change according to seasonality. If an item is unavailable, suitable alternatives will be made available to select from*
- *We do not coordinate flower arrangements however we can suggest Winston flowers. Generally we are able to accept flower deliveries according to your schedule. Please let us know if you will be purchasing floral arrangements or any other decorations*
- *Unfortunately, due to size restrictions in the Wine Room and the Matisse Alcove we do not allow AV Equipment or presentation screens.*

BISTRO *du Midi*

Bistro du Midi: Matisse Alcove (10 or less guests)



Walled on three sides with the fourth open to the Main Dining Room. A sheer curtain is available for some additional privacy.

Sit down dinner



Sit down dinner