

# *Dinner Party Menus*

**RETRO BISTRO**  
Established 1992

LUNCH - DINNER - LOUNGE

*Tel. 847-439-2424*

*Dinner #1 menu for parties of 15 or more  
3 course Prix Fixe Menu.....\$33 (food only)*

## *Crab and shrimp cake*

*On cream leeks, saffron sauce*

## *Napoléon of Heirloom Tomato & goat cheese*

*Red bell pepper aioli*

## *Beef Carpaccio Sushi*

*Red miso dressing and Wasabi*

## *Creamy Polenta & Wild Mushrooms*

*Truffle Oil and Red Wine Sauce*

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## *Pistachio Crusted Atlantic Salmon*

*Champagne Sauce*

## *Beef Tenderloin Filet au Poivre*

*Demie-glace and black trumpet mushroom sauce*

## *Paupiette of chicken w/crab meat & fresh spinach*

*Fumet of tomato sauce*

## *Pork tenderloin Normandy*

*Apples, Calvados, Mushroom Sauce*

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## *La symphonie des desserts*

*Individually plated assortment, all made in house*

**Note:** Salmon may be substituted for the fresh fish of the day, please inquire.  
You **do not** need to pre-order for your guests, they will pick from a printed menu.

# *Dinner Party Menus*

**RETRO BISTRO**  
Established 1992

LUNCH - DINNER - LOUNGE

*Tel. 847-439-2424*

*Dinner #2 menu for parties of 15 or more  
3 course Prix Fixe Menu....\$29 (food only)*

## *Warm French Goat Cheese Salad*

*Dijon Dressing*

## *Soup du Jour*

*Chef's Choice*

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## *Pistachio Crusted Atlantic Salmon*

*Champagne Sauce*

## *Beef Tenderloin Filet au Poivre 6oz*

*Demie-glace and black trumpet mushroom sauce*

## *Chicken Breast Dijonnaise*

*Sautéed spinach and port wine*

## *Pork tenderloin Normandy*

*Apples, Calvados, Mushroom Sauce*

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## *Profiteroles au Chocolate*

*Crème puffs and Homemade Vanilla Ice Cream, Warm Chocolate Sauce*

## *Crème Brulee*

*Creamy vanilla Custard, topped with Caramelized Sugar*

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