



MICHEL RICHARD
CITRONELLE

“A great chef, who is cooking at a level that far exceeds any Michelin three-star chef in France”

~**Robert Parker, Wine Advocate**

“His restless California cuisine is beautiful, offbeat and constantly changing”

~**Ruth Reichl, New York Times**

“One of the finest displays of modern art.”

Tom Sietsema, Washington Post

Michel Richard Citronelle offers three separate, elegant, private dining rooms. The Chloe, Christel, and Christophe rooms each exude a warm, intimate ambiance that is ideal for special occasions, holiday gatherings or corporate events. The rooms will accommodate 15, 30, and 50 guests. Each room is equipped with lecture, AV, and internet capabilities. Enjoy a simple three course dinner or a more elaborate multi-course tasting menu customized by Chef Richard and his executive staff to suit your needs. Please contact Melanie Blonshine directly to discuss your next event at Michel Richard Citronelle.

Private Dining at Michel Richard Citronelle

GUARANTEES

All meal functions require a guaranteed attendance number by 10:00AM, three **(3)** working days prior to the event. If no guarantee is received, the expected number shown on the contract will become the guaranteed attendance.

SERVICE/SET-UP CHARGES & SALES TAX

All food, beverage prices are subject to a 20% service charge and 10% sales tax. Audio/Visual services are subject to a 20% setup fee and 5.75% sales tax.

WINE & MEALS

Wine selections must be made in advance of event for groups larger than TEN **(10)** guests. **Wines may not be brought in from outside sources for events.**

Food items prepared by Michel Richard Citronelle will not be permitted outside of Michel Richard Citronelle.

PERSONALIZED MENUS

As a standard, we print personalized menus for your event. These menus will have a heading of your choice, the date of the event and the menu of the evening. We can also provide seasonal floral arrangements for an additional fee.

MENU GUIDELINES

Michel Richard Citronelle Restaurant is committed to providing an outstanding dining experience for each and every one of our guests. Menu guidelines are established to enable us to ensure the highest quality of service and excellent food presentation for which we are known throughout the world.

We require pre-set menus for all parties over 8 people.

For Three and Four Course Menus:

Parties of 8 to 24 guests please select **Two (2)** items for each course (choice for guests). Parties of 25 and greater, please select **One (1)** First Course & Dessert Course items (no choice for guests) and **Two (2)** Main Course items (choice for guests). For a four course menu, please select from the items provided for the three course menu.

If your party is **over 50 people**, please select **One (1)** item for each course (no choice for guests). If you select **Two (2)** items, we must receive an exact order for each item 5 days ahead of time.

For Five or More Course Menus:

Menus composed of five or more courses are tasting menus, and must have no more than **One (1)** item per course. These items should be chosen from the options provided for the three course menu.

Dinner Menu

Prix Fixe Dinner Menu Prices:

Three Course Menu, \$85.00 per guest

Four Course Menu, \$105.00 per guest

Five Course Menu, \$125.00 per guest

FIRST COURSE

SOUP OF THE SEASON

MICHEL'S GOAT CHEESE OR BLEU CHEESE SALAD

(please choose one cheese)
Caesar Dressing, Cheese Sticks

TOMATO TARTAR

GREEN ASPARAGUS SALAD

Shallot Dressing

FRISÉE SALAD

Poached Egg, Bacon Lardon

CITRONELLE MIXED GREEN SALAD

Haricot Verts, House Vinaigrette

PEARL PASTA RISOTTO

With Vegetables

CRAB CAKE

Corn Puree

TUNA TARTARE

Shallot, Ginger, Soy, Haricot Verts, Potato Tuille

KATAFI SHRIMP

Cole Slaw, Remoulade

CRISPY SOFTSHELL CRAB

Eggplant Emulsion

(not available for parties over 20 people)

SECOND COURSE

ROASTED SALMON

Asian Style

ESCOLAR

Sauteed Spinach, Green Peppercorn Sauce

ROASTED RED SNAPPER

Eggplant Confit, Chick Peas

ROCKFISH

Succotash, Lobster-Saffron Sauce

POACHED MAINE LOBSTER

(An exact count must be provided ahead of time for this item)

(\$20.00 additional per guest for Three Course Menu, \$10.00 additional for Four or Five Courses)

ROASTED CHICKEN

Caramelized Onion, CousCous

MICHEL'S FRIED CHICKEN

Haricot Verts, Mustard Jus

FILET MIGNON

Forest Mushrooms, Creamy Potato Gratin

BRAISED SHORT RIB

Potato Grits, Red Wine Sauce

OSSO BUCO

Pearl Vegetables, Potato Puree

ROASTED DUCK BREAST

Beet-Cinnamon Sauce

RACK OF LAMB

White Bean Jalapeno Sauce

RISOTTO

Vegetable, Mushroom, Lobster, or Shrimp

(please choose one)

(\$15.00 additional per guest for Lobster or Shrimp)

THIRD COURSE

Selection of Imported Cheeses & Petit-Fours ~ \$15.00 per guest
(served family-style)

PINA COLADA VACHERIN

CHOCOLATE BAR
Sauce Noisette

SEASONAL FRUIT CHEESECAKE
Dulce de Leche Sauce

VANILLA BEAN NAPOLEON
Caramel Maple Sauce

APPLE TATIN

HOMEMADE SORBET
Chef's Selection

SEASONAL FRUIT CRUMBLE
Vanilla Ice Cream

KONA SOUFFLE
(not available for parties over 20 people)

****SPECIAL BIRTHDAY OR CELEBRATION CAKES AVAILABLE- PLEASE INQUIRE FOR DETAILS****

Dietary Restrictions & Vegetarians:

Michel Richard Citronelle will always do everything we can to accommodate vegetarians or people with specific dietary needs, regardless of a set menu. Please notify us of these special requests as soon as possible.

All Items subject to 20% Service Charge and 10% Sales Tax

PASSED HORS D'OEUVRES

\$100.00 per Twenty (20) pieces

Must be ordered in quantities of twenty (20) pieces of each individual item.

Smoked Salmon Canapé
Crunchy Crab Cakes with Lime Dipping Sauce
Tuna Tartar in Spoons
Assorted Sushi (60 piece minimum)
Lobster & Cucumber Shooters (\$8.00 each)
Gulf Prawns (\$8.00 each)
Quail Egg on Brioche with Caviar or Smoked Salmon (\$5 each with caviar)
Michel's Caviar Canapé (\$15.00 each)
Serrano Ham Canapé
Chicken Lollipops
Mushroom Cigars (not vegetarian)
Petit Croques Monsieur (Smoked Salmon, Ham or Mushroom)
Onion Tartlettes
Pearl Pasta Risotto in Spoons
Seasonal Soup in Eggshell
Gougeres

All Items subject to 20% Service Charge and 10% Sales Tax

Private Dining Wine List

The following wines have been specifically selected for our guests' enjoyment based on their quality and availability for larger private events. Alternate wines may be suggested if preferences become unavailable.

Champagne and Sparkling Wine

Cuvee Dom Perignon	\$360.00
Bollinger, Speciale Cuvee Brut Champagne	\$150.00
Bruno Paillard, Brut Cuvee Premiere Champagne	\$145.00
Champagne, CITRONELLE SELECTION	\$80.00
Roederer Estate, Anderson Valley Brut, California	\$50.00
Charles de Fere, France	\$35.00

Chardonnay

Puligny-Montrachet "Les Folatieres", Domaine Bzikot	\$115.00
Puligny-Montrachet Villages, Domaine Bzikot	\$85.00
Puligny-Montrachet Domaine Patrick Miolane	\$75.00
Chassagne-Montrachet "Les Embrazees", Domaine Borgeot	\$110.00
Santenay "Clos de la Comme" Domaine Borgeot	\$50.00
Mer Soleil Vineyard, Barrel Fermented, Monterey	\$85.00
Grgich Hills Cellars, Napa	\$90.00
Matanzas Creek, Sonoma	\$55.00
Hartford Court Family Vineyards, Russian River Valley	\$60.00
La Crema, Russian River Valley	\$40.00
Bourgogne Blanc, Michel Richard Selection, Domaine Borgeot	\$40.00
Pouilly Fuisse, Domaine Les Vieux Murs, Jean-Pierre Paquet	\$60.00

Sauvignon Blanc

Chateau Doisy Daene, Bordeaux Blanc	\$60.00
Ferrari-Carano, Alexander Valley	\$40.00
Grgich Hills Cellars, Napa	\$65.00
Matanzas Creek, Sonoma	\$45.00
Sancerre, Domaine Roland Tissier et Fils	\$55.00
Sancerre, "Perle Blanche" Domaine Christian Lauverjat	\$50.00
Chateau de France, Pessac-Leognan Blanc	\$75.00

Red Wines

Beaune Domaine Maillard	\$70.00
Gevrey-Chambertin, Domaine Jean-Michel Guillon Pinot Noir	\$85.00
Byron Vineyards and Winery, Santa Maria Hills, Pinot Noir	\$45.00
Yamhill Valley Vintners "Sipino", Willamette Valley, Pinot Noir	\$45.00
Hirsch Vineyards "Bohan-Dillon Cuvee" Sonoma Coast, Pinot Noir	\$65.00
Medici Vineyards "E Block" Willamette Valley, Oregon, Pinot Noir	\$75.00
Atalon, Napa Valley, Cabernet Sauvignon	\$80.00
Ehlers Estate, Napa Valley, Cabernet Sauvignon	\$64.00
Stonestreet, Sonoma, Cabernet Sauvignon	\$80.00
Truth Wines, Santa Rosa, Cabernet Sauvignon	\$40.00
Matanzas Creek, Sonoma Merlot	\$65.00
Ravenswood Vineyards, Sonoma, Merlot	\$54.00
Crozes-Hermitage "Vielles Vignes", Domaine Reynaud	\$54.00
Chateau de Valois, Pomerol	\$85.00
Rasteau, Reserve Saint Dominique	\$50.00
Chateauneuf-du-Pape, Domaine La Bastide Saint Dominique	\$75.00
Cotes du Rhone, Michel Richard Selection, Domaine Plantevin	\$40.00

20% Service Charge and 10% Sales Tax