

15 E Street, N.W. Washington, D.C. 20001  
Phone: 202.661.2701 E-mail: bis@hotelgeorge.com  
Fax: 202.347.0359

## *Plated Lunch Menus*

### *☞ Appetizers (Choose 1)*

**Smoked Salmon** scottish smoked with capers, red onion, chopped egg and brioche croutons  
**Caesar Salad** crisp romaine lettuce, creamy garlic-parmesan dressing and croutons  
**Beet Salad Au Citron** roasted beets, goat cheese, walnuts, orange, arugula and citrus-olive oil vinaigrette  
**Frisse Salad** with applewood smoked bacon, cremini mushrooms and sherry vinaigrette  
**Endive Salad Chardenoux** julienne of endive with pears, walnuts, blue cheese and walnut vinaigrette  
**Salade Panachée** seasonal greens with shallots, chives and champagne vinaigrette  
**Onion Soup Les Halles** rich broth with sweet onions, sourdough croutons and topped with gruyère cheese  
**Chef's Soup Du Jour** chef's selection of the seasonal market

### *☞ Entrees (Choose 1)*

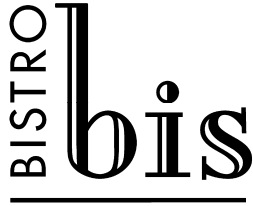
**Filet Mignon Diane** seared beef tenderloin with asparagus, cippolini onions, potato gratin and brandy cream 52.50  
**Escalope of Salmon** with braised leeks, spinach, celery root mousseline and cider-herb vinaigrette 42.50  
**Chicken à l'Estragon** with braised fennel, baby carrots, pearl onions, mushrooms and tarragon sauce au lait 39.50  
**Risotto Forestière** creamy arborio rice with mushrooms, english peas, leeks and fines herbs 38.50  
**Sea Scallops Basquaise** with garlic, roasted peppers, picholine olives, sherry-smoked paprika beurre blanc 43.50  
**Chef's Poisson du Jour** our daily market fish with Chef's choice of preparation 46.50  
**Grilled Tuna Salad Niçoise** seared rare yellow fin tuna with haricots verts, fingerling potatoes, olives, eggs, tomatoes and arugula 41.50  
**Penne Pasta** with sautéed rapini, sundried tomatoes, yellow bell peppers and white wine-oregano cream 38.50  
**Jumbo Lump Crab Cakes** with sautéed spinach, market vegetables and mustard beurre blanc 48.50

### *☞ Desserts (Choose 1)*

**Petit Four Plate** daily selection of confections, cookies and chocolate plated for the table  
**White Chocolate & Strawberry Bavarian** with vanilla bean shortbread, strawberry coulis and chantilly cream  
**Crème Brûlée** sugar crusted vanilla bean custard with grand marnier madeleine  
**Bistro Apple Tart** crisp apple tart with crème fraîche and calvados sauce  
**Chocolate Mousse** semi-sweet chocolate mousse on a dark chocolate sponge with fresh berries and berry coulis  
**Citron Tart** lemon verbena baked custard in crisp pastry with raspberries and raspberry coulis  
**Fresh Seasonal Berries** mixed seasonal berries with crème fraîche (add 3.95)

**The price for a 3 course meal is listed next to each entrée. The price includes one appetizer, entrée and dessert per person. Choices may be served "buffet style" for and additional \$4.95 per person. Coffee service is included with the menu. Vegetarian, food allergies and dietary restrictions are certainly accommodated.**

A fifty-dollar service charge will be applied if guarantee is below 20 guests.  
Guarantees must be provided by 5 P.M. three business days prior to the event.  
All prices are subject to 10% D.C. sales tax and a 20% gratuity (subject to sales tax).  
Prices are subject to change without notice.



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## **Lunch Buffets**

( A Fifteen Person Minimum is required for Bis' Buffet Luncheons)

### **☛ Salad Sampler Buffet**

Chicken Salad Gourmande

breast of chicken with greens, artichokes, mushrooms and mushroom vinaigrette

Tuna Niçoise Salad

sliced seared rare tuna with oven-dried tomatoes, potatoes, olives and arugula

Baguette and Creamery Butter

Bis' House-Made Fudge-Nut Brownies

Coffee, Tea and Decaffeinated Coffee

\$39.50 per person

### **☛ Hot Buffet Luncheon**

Choice of Salad (Choose 1)

Traditional Caesar Salad

Mesculin Greens with Goats Cheese and Walnuts

Choice of Entrée (Choose 1 or 2)

Tagliatelle with Asparagus, Wild Mushrooms, Cherry Tomatoes, with Basil Cream

Breast of Chicken with Vegetable Couscous and Cumin-Cilantro Sauce

Escalope of Salmon with Vegetable Risotto and Tomato-Herb Butter

Roast Pork Loin with Rosemary Apples, Pork Jus and Creamy Polenta

Baguette and Creamery Butter

Rich Chocolate Mousse served in dark chocolate cups

Coffee, Tea and Decaffeinated Coffee

\$43.50 per person with the buffet set up with 1 entrée    \$54.50 per person with the buffet set up with 2 entrées

### **☛ Deli Luncheon Buffet**

Chef's Soup Du Jour

Mesclun Greens with Champagne Vinaigrette

Penne Pasta with Ratatouille of Vegetables

A Selection of Luncheon Meats, Charcuterie, Cheeses and Condiments

An Assortment of Breads and Rolls

Fresh Seasonal Fruit Basket

Miniature Pastries, Cookies and Petit Fours

\$29.50 per person

### **☛ Add a Soup or Additional Salad to Your Buffet**

Tomato Soup with Crème Fraîche and Basil

Cream of Wild Mushroom Soup with Chives

Potato Salad with Stone-Ground Mustard Dressing

Tomato and Basil Salad (seasonal)

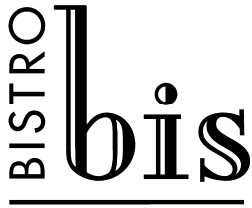
Quinoa Salad with Kale and Feta

Arugula Salad with Shaved Fennel, Walnuts and Olive Oil-Lemon Vinaigrette

Heirloom Beets with Arugula and Citrus Vinaigrette

\$7.50 per person per selection

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## *Bis Express Lunch Menu*

### *≈ Appetizers (Choose 1)*

#### **Caesar Salad**

*crisp romaine lettuce, creamy garlic-parmesan dressing and croutons*

#### **Salade Panachée**

*seasonal greens with shallots, chives and champagne vinaigrette*

#### **Onion Soup Les Halles**

*rich broth with sweet onions, sourdough croutons and topped with gruyère cheese*

#### **Chef's Soup Du Jour**

*chef's selection of the seasonal market*

### *≈ Entrees (Choose 1)*

#### **Crêpes Provençale**

*with eggplant, garlic, niçoise olives, roasted peppers, artichokes and goat cheese emulsion*

#### **Duck Confit Lyonnaise**

*garlic-herb rendered duck leg with red cabbage, apples, yukon gold potatoes and banyuls gastrique*

#### **Chicken Salad Gourmande**

*chicken breast with bibb lettuce, artichokes and mushroom vinaigrette*

#### **Trout Amandine**

*boneless filet with haricots verts, baby potatoes, toasted almonds and lemon-caper butter*

#### **Beef Bourguignon**

*boneless short rib braised in red wine with mushrooms, bacon lardons, cipollini onions and buttered noodles*

### *≈ Desserts (Choose 1)*

#### **Bistro Apple Tart**

*crisp apple tart with crème fraîche and calvados sauce*

#### **Crème Brûlée**

*sugar crusted vanilla bean custard*

#### **Petit Four Plate**

*daily selection of confections, cookies and chocolate plated for the table*

#### **Fresh Seasonal Berries**

*mixed seasonal berries with crème fraîche*

**\$29.75 per person**

**The price includes one appetizer, entrée and dessert per person served as a plated lunch**

**Food allergies and dietary restrictions are certainly accommodated**

**Coffee and bread service are included**

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