

Marché

We can print a heading to commemorate your event or honor a special guest.

DINNER IN HONOR OF KAZUME'S 80TH BIRTHDAY

MENU
MARCH 25, 2008

FIRST COURSE

Trio of Bruschette
roasted garlic & crispy prosciutto,
olive tapenade & goat cheese,
wild mushroom & thyme

Hors d'oeuvres can be served as your guests arrive—either to share, or as an individual course for each guest.

This is an example of a streamlined menu for a family party in the early spring. Our menus change weekly to reflect the seasons, so individual dishes will evolve, but this will give you an idea of the structure and look of a large party menu.

SECOND COURSE

Roasted Beet & Orange Salad
mache, goat cheese
& Champagne Vinaigrette

Soup of the Day

Argyle Brut, Willamette Valley 2002

PLEASE LET US KNOW IF:

- you'd like prices to be omitted
- any of your guests have severe allergies or dietary restrictions

THIRD COURSE

Bouillabaisse
mussels, clams, Oregon black cod,
potatoes & tomato-saffron broth
grilled bread

Grilled Beef Tenderloin
sherry-shallot demi-glace,
roasted vegetables
& potato-raclette gratin

-you anticipate any audio-visual equipment, special decorations or particular set-up needs.

If you'd like to offer your guests particular wines, it's a good idea to choose some selections ahead of time. Our wine list is online:

www.marcherestaurant.com/wine.htm

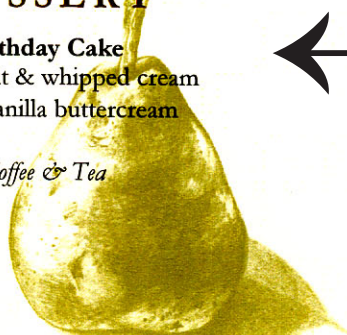
Elk Cove Pinot Gris, Willamette Valley 2006
Willamette Valley Vineyards Pinot Noir, 2006
San Pellegrino Sparkling Water

Our pastry chefs at Provisions can create a festive cake to present at the appropriate moment.

DESSERT

Birthday Cake
passionfruit & whipped cream
lemon-vanilla buttercream

Coffee & Tea



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ADA BOARD MEETING

MENU
JANUARY 30, 2008

FIRST COURSE

Beet & Orange Salad
goat cheese, beets, mâche
& Champagne vinaigrette

Hearts of Romaine
anchoiade dressing, shaved Pecorino Romano
& garlic croûtes

Soup of the Day

SECOND COURSE

Grilled Beef Tenderloin
Oregon truffle butter,
sherry-shallot demi-glace,
roasted vegetables
& potato-cavolo nero gratin

Bouillabaisse
mussels, clams, rockfish
potatoes & tomato-saffron broth
grilled bread

Orecchiette Pasta Gratin
winter kale & blue cheese béchamel

Duck Duo
seared Muscovy duck breast & duck confit
spaetzle, cara cara orange glaze
& roasted vegetables

DESSERT

Gateau au Chocolat
espresso ice cream, warm chocolate sauce

Sorbet Duo
orange & lemon sorbets
with cookies



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- you'd like prices to be omitted
- any of your guests have severe allergies or dietary restrictions
- you anticipate any audio-visual equipment, special decorations or particular set-up needs.

This is an example of a streamlined menu for a business dinner in the winter. Our menus change weekly to reflect the seasons, so individual dishes will evolve, but this will give you an idea of the structure and look of a large party menu.

Menu selections are taken from our dinner menu, and designed to please a range of tastes. The check is calculated based on individual diner's choices.

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