



Special Events Menu

Fall/Winter 2019

Owner: Thierry Rautureau

Chef de Cuisine: Michael Landon

General Manager: John Auset

*****The Chefs of Loulay would like to mention that in order to maintain the highest quality of ingredients seasonal substitutions may be made. Prices and seasonal offerings are subject to change.*****

LUNCH MENU: \$39 PER PERSON
2 COURSE \$32 PER PERSON

First course

CHOICE OF

HOUSE SALAD

seasonal lettuce, radish, manchego, blood orange vinaigrette

SOUP DU JOUR

Entree

CHOICE OF

MARY'S ORGANIC CHICKEN

pomme purée, roasted broccoli, arugula, beurre rouge

MEDLEY OF MUSHROOMS

cultivated mushroom, Parisian gnocchi, fines herbes, haricot vert, poached egg, summer savory beurre blanc

MUSCOVY DUCK LEG CONFIT

white bean purée, grilled summer squash, arugula, sorrel chimichurri

***FRESH FISH EXAMPLE* (SEASONAL)**

WASHINGTON COHO SALMON

roasted corn, mushroom, spinach, basil butter sauce

Petite Dessert

BEIGNETS

rum crème anglaise, smoked almond ice cream, poached cherries, almond crumble

SORBET

seasonal flavor

You are more than welcome to add a 3rd dessert option

SAMPLE DINNER MENU: \$55 PER PERSON

First course

CHOICE OF

SOUP DU JOUR

HOUSE SALAD

manchego, citrus vinaigrette

Entree

CHOICE OF

FRESH FISH EXAMPLE

COHO SALMON

glazed turnips, forbidden rice, turnip greens, shellfish sauce

RISOTTO

foraged mushrooms, Madeira, Grana Padano cheese, rosemary

MARY'S ORGANIC CHICKEN

pommes puree, caramelized carrot, pearl onion, lardon, red wine sauce

PAINTED HILLS HANGER STEAK

(+\$10 PER ENTRÉE ORDERED)

confit yam, Romanesco, Maitake mushroom, sauce bordelaise

Dessert

CHOICE OF

SEASONAL SORBET

accoutrements

BEIGNETS

rum crème anglaise, smoked almond ice cream, poached cherries, almond crumble

SAMPLE DINNER MENU: \$65 PER PERSON

First course

CHOICE OF

SOUP DU JOUR

HOUSE SALAD

manchego, citrus vinaigrette

Second course

CHOICE OF

MUSCOVY DUCK BREAST

sunchoke, duck confit croquette, purslane, pomegranate sauce

SPAGHETTI SQUASH

kale, mushroom, sage beurre blanc, poached egg

Entree

CHOICE OF

FRESH FISH EXAMPLE

COHO SALMON

glazed turnips, forbidden rice, turnip greens, shellfish sauce

RISOTTO

foraged mushrooms, Madeira, Grana Padano cheese, rosemary

MARY'S ORGANIC CHICKEN

pommes puree, caramelized carrot, pearl onion, lardon, red wine sauce

PAINTED HILLS HANGER STEAK

(+\$10 PER ENTRÉE ORDERED)

confit yam, Romanesco, Maitake mushroom, sauce Bordelaise

Dessert

CHOICE OF

SEASONAL SORBET

accoutrements

BEIGNETS

rum crème anglaise, smoked almond ice cream, poached cherries, almond crumble

SAMPLE DINNER MENU: \$75 PER PERSON

First course

CHOICE OF

FRENCH ONION SOUP
beef broth, comté, crouton

BEET SALAD
Bleu D’Auvergne mousse, citrus, candied walnut, charred leek vinaigrette, watercress

Second course

CHOICE OF

MUSCOVY DUCK BREAST
sunchoke, duck confit croquette, purslane, pomegranate sauce

CRAB BEIGNETS
dungeness crab fritters, harissa aioli

SPAGHETTI SQUASH
kale, mushroom, sage beurre blanc, poached egg

Entree

CHOICE OF

FRESH FISH EXAMPLE

COHO SALMON
glazed turnips, forbidden rice, turnip greens, shellfish sauce

RISOTTO
foraged mushrooms, Madeira, Grana Padano cheese, rosemary

MARY’S ORGANIC CHICKEN
pommes puree, caramelized carrot, pearl onion, lardon, red wine sauce

PAINTED HILLS HANGER STEAK
(+\$5 PER ENTRÉE ORDERED)
confit yam, Romanesco, Maitake mushroom, sauce Bordelaise

Dessert

CHOICE OF

SEASONAL SORBET
accoutrements

BEIGNETS
rum crème anglaise, smoked almond ice cream, poached cherries, almond crumble

TRAY PASSED OR PLATED APPETIZERS

ORDERED BY THE DOZEN (Minimum 2 dozen per order)

CRAB BEIGNET - \$59/DZ
dungeness crab fritter, harissa aioli

DUCK SLIDERS - \$49/DZ
aged sherry vinaigrette, profiterole

CHILLED ASPARAGUS SOUP (SEASONAL SOUP SHOOTER)- \$39
goat cheese, green garlic confit

WAGYU BEEF - \$55/DZ
smoked deviled egg mousse, chive

WILD MUSHROOM AND CHEVRE - \$36/DZ
crostini, mustard seed, dill

CRISPY PORK BELLY - \$49/DZ
bourbon maple glaze, pear puree, pickled rhubarb, micro mustard greens

PATE DE CHAMPAGNE - \$49/DZ
crostini, seasonal fruit compote

CURED SALMON - \$49/DZ
cucumber, whole grain mustard creme fraiche, pickled fennel, chervil, chive

VEGETABLE FRITTER - \$36/DZ
(VEGETARIAN VERSION OF THE CRAB BEIGNET)
basil aioli

SEARED ALBACORE TUNA - \$49/DZ
sesame cracker, radish, black garlic, aioli

LOULAY PETITE BURGER - \$79/DZ
bacon jam, comte, aioli, profiterole

POLENTA CAKE - \$39/DZ
walnut pesto, parmigiano, pickled shallot

PLATTERS

ASSORTED ARTISANAL CHEESES
small tray \$95 / medium tray \$150 / large \$195
feeds approx. 10 / feeds approx. 15 / feeds approx. 20

CHARCUTERIE
small tray \$110 / medium tray \$165 / large \$210
feeds approx. 10 / feeds approx. 15 / feeds approx. 20

ASSORTED SEASONAL VEGETABLE CRUDITÉ
small tray \$80 / medium tray \$120 / large \$175
feeds approx. 10 / feeds approx. 15 / feeds approx. 20