

Si Bon

Fall Cooking Demonstrations

Dinner (with Wine) will be served following the Demonstrations

THURSDAY, OCTOBER 31ST. 2 PM – 5:30 PM

THREE COURSE DINNER WITH CHEF PHILIPPE CAUPAIN

Baked Diver Scallops 'Au Gratin'

'Carbonade Flamandes' Belgian Beef Stew with Lambic Beer, Homemade Spätzle

Crêpe Suzette flamed with Grand Marnier

Halloween Cookie

THURSDAY, NOVEMBER 7TH. 2 PM – 5:30 PM

FOUR COURSE DINNER WITH GUEST CHEF FREDERIC CASTAN AND CHEF PHILIPPE

Honey Roasted Butternut Squash Soup

Pan Seared Chinook Salmon, Root Vegetables and Couscous

Paris – Brest with Almond Cream

Pumpkin Cupcake by Chef Darcy

THURSDAY, NOVEMBER 14TH. 2 PM – 5:30 PM

OCEANA CRUISE MENU WITH GUEST CHEF MARIO AND CHEF PHILIPPE

Belgo / Sicilian Pizza

Braised Endive Roll with Prosciutto Cotto 'Au Gratin'

Veal Scallopini Piccata al Limone, Asparagus and Porcini Mushroom Risotto

Amaretto Zabaglione Waffle 'Au Gratin'

THURSDAY, NOVEMBER 21ST. 2 PM – 5:30 PM

FOUR COURSE DINNER WITH GUEST CHEF PIERRE SAUVAGET AND CHEF PHILIPPE

Salade Frisée au Lardons with Poached Egg

Roasted Pork Tenderloin, Pomegranate Sauce, Gaufrette Potatoes

Celery Root Soufflé

Chocolate Profiteroles

To BOOK please call Si Bon at 760.837.0011 and ask for Sylvie

\$125 ++ per Person per Event with Dinner and Wine, Strictly Limited to 18 Guests

These Events are held at our Catering Location: 70225 HWY 111 (at Peterson Road), Rancho Mirage