

# Bertrand at Mister A's

2550 5th Avenue  
San Diego, CA 92103

**Book an Event:**  
**Phone: 619.741.7916**  
**Fax: 619.741.6577**

**NewEvent@EMEvents.com**  
**www.EMEvents.com**

- ◆ Lunch
  - ◆ Mon-Fri: 11:30am-2:30pm
  
- ◆ Dinner
  - ◆ Nightly Mon-Fri from 5:30pm
  - ◆ Sat & Sun from 5:00pm
  
- ◆ Three Private Dining Options for Parties from 12 to 110 guests
  
- ◆ Patio Reception Area with Standing Room for 200+ guests
  
- ◆ Valet Parking on 4<sup>th</sup> Avenue
  
- ◆ Dress Code: Business Casual



Bertrand at Mister A's offers modern American cuisine with French and Mediterranean influences and was selected best new restaurant by San Diego Magazine and the San Diego Restaurant Association. Gaze upon romantic Balboa Park and San Diego Zoo from the patio balcony surrounding the restaurant. Enjoy the most stunning view of our city's skyline imaginable. Marvel at the spectacular airport arrivals from a bird's eye view. At Penthouse level, nothing tops it.

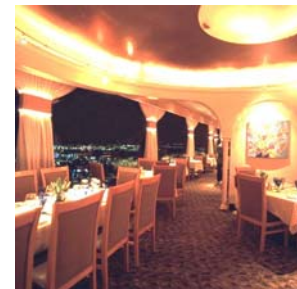
## Group Accommodations



**Board Room**

Our most private dining area, seating 6-20 guests, overlooks Balboa Park.  
*Room dimensions: 21'x13'*

*Call for Minimum*



**Rotunda Room**

With a stunning view of downtown, the Rotunda seats 36 guests and has private access to our balcony.  
*Room dimensions: 21'x22'*

*Sunday-Thursday: \$3,000 Food & Beverage Minimum  
Plus Tax & Gratuity*  
*Friday/Saturday: \$3,500 Food & Beverage Minimum  
Plus Tax & Gratuity*



**Park Banquet Room**

Also overlooking Balboa Park, our largest private dining area seats 25-75 guests. An additional area can be incorporated to accommodate up to 110 guests.  
*Room dimensions: 42'x22'*

*\$5,000 Food & Beverage Minimum, Plus Tax & Gratuity*



**Patio**

With standing room for 200+ guests, our patio overlooking the city is the perfect setting for cocktails before dinner. The patio can also accommodate a dance floor during wedding rehearsal dinners and wedding receptions.

*Food & Beverage Minimums Subject to Change.*

## Sample Group Menus

### CANAPES SELECTION AVAILABLE AT BERTRAND AT MISTER A'S

**House Cured Gravlox**  
*with Horseradish Cream*

**Grilled Prawns**  
*with Ginger and Lime*

**Maytag Blue Cheese Mousse**  
*on Asian Apple Pear*

**Lobster Salad**  
*in Endive Leaves*

**Tuna Tartare**  
*with Capers and Whole Grain Mustard*

**Black Pepper Seared New York Steak**  
*with Garlic Butter*

**Hudson Valley Duck Confit and Goat Cheese Boudice**

**Day boat Scallop Ceviche**  
*in Chinese Spoons*

**Spicy Crab and Avocado Salad**  
*in Chinese Spoons*

**Spicy Pork and Chicken Tart**

**Duet of Caviars**  
*on Blinis*

**Spiced Apple and Brie Puff Pastry**

**Mushroom Profiterole**

These can be served as tray passed finger foods with cocktails. If interested, please select 3-4 items. Canapés are priced at \$10.00 per person when passed for 30 minutes.

*MENU ITEMS & PRICES SUBJECT TO CHANGE*

### HOT & COLD APPETIZERS SELECTION AVAILABLE AT BERTRAND AT MISTER A'S

**Maryland Blue Crab Cake**  
*with Rémonlade Sauce*

**Red Pepper Hummus and Pita Chips**

**Marinated Olives**

**Duck Tenderloin Brochette**  
*with Green Peppercorn Orange Marmalade*

**Chicken Skewers**  
*with Szechuan Peppercorn*

**Prosciutto Ham Crostini**

**Roasted Mushroom Caps**  
*Filled with "Boursin" Cheese*

**Vegetable Tray**  
*with Dipping Sauce*

**Bacon Wrapped Sea Scallop Skewers**

**Mini Kobe Beef Burgers**

**Ahi Tartar**  
*in Parmesan Tuile*

**Maine Lobster Strudel**

Minimum of One (1) Order  
Serving for 15 Guests at \$55.00

*MENU ITEMS & PRICES SUBJECT TO CHANGE*

## Sample Group Menus

### SAMPLE MENU SELECTION ONE

#### SOUP OR SALAD

*Choice of*

Traditional Lobster Bisque

Garden Greens Salad *with Seasonal Vegetables*



#### ENTRÉES

*Choice of*

Pan-Seared King Salmon

Braised Beef Short Ribs

Sautéed Jidori Chicken, Crawfish and Lobster Sauce

Chef's Vegetarian Entrée



#### DESSERT

*Choice of*

Crème Brûlée, Bittersweet Chocolate Fondant, or  
Seasonal Fruit Crumble *with Housemade Ice Cream*

\$45.00 PER PERSON,  
PLUS BEVERAGES, TAX & 20% GRATUITY

*MENU ITEMS & PRICES SUBJECT TO CHANGE*

### SAMPLE MENU SELECTION TWO

#### SOUP OR SALAD

*Choice of*

Traditional Lobster Bisque, Oregon Bay Shrimp,  
Baby Wild Arugula Salad, Proscuitto de Parma



#### ENTRÉES

*Choice of*

Oven Roasted Angus Beef Tenderloin

Daily Selection of Fresh Fish

Sautéed Jidori Chicken, Crawfish and Lobster Sauce

Chef's Vegetarian Entrée



#### DESSERT

*Choice of*

Crème Brûlée, Bittersweet Chocolate Fondant, or  
Seasonal Fruit Crumble *with Housemade Ice Cream*

\$55.00 PER PERSON,  
PLUS BEVERAGES, TAX & 20% GRATUITY

*MENU ITEMS & PRICES SUBJECT TO CHANGE*

### SAMPLE MENU SELECTION THREE

#### SOUP OR SALAD

*Choice of*

Traditional Lobster Bisque, Oregon Bay Shrimp,  
Baby Wild Arugula Salad, Proscuitto de Parma



#### SECOND COURSE

*Choice of*

Truffled Risotto

Macaroni and Cheese, *A's Style*



#### ENTRÉES

*Choice of*

Oven Roasted Angus Beef Tenderloin

Daily Selection of Fresh Fish

Sautéed Jidori Chicken, Crawfish and Lobster Sauce

Chef's Vegetarian Entrée



#### DESSERT

*Choice of*

Crème Brûlée, Bittersweet Chocolate Fondant, or  
Seasonal Fruit Crumble *with Housemade Ice Cream*

\$68.00 PER PERSON,  
PLUS BEVERAGES, TAX & 20% GRATUITY

*MENU ITEMS & PRICES SUBJECT TO CHANGE*

### SAMPLE MENU SELECTION FOUR

#### FIRST COURSE

*Choice of*

Traditional Lobster Bisque  
Porcini Mushroom Cappuccino



#### SECOND COURSE

*Choice of*

Maine Lobster Salad  
Macaroni and Cheese, *A's Style, Black & White Truffle Oil*  
Comte Cheese Raviolins, *Roasted Porcini Mushrooms*



#### THIRD COURSE

*Choice of*

Marinated Salmon & Asparagus Salad  
Baby Wild Arugula Salad, Proscuitto de Parma



#### ENTRÉES

*Choice of*

Oven Roasted Fresh Rack of Lamb  
Duo of Pan Seared Alaskan Halibut and Sea Scallops  
Sautéed Jidori Chicken, Crawfish and Lobster Sauce  
Chef's Vegetarian Entrée



#### DESSERT

*Choice of*

Crème Brûlée, Bittersweet Chocolate Fondant, or  
Seasonal Fruit Crumble *with Housemade Ice Cream*

\$78.00 PER PERSON,  
PLUS BEVERAGES, TAX & 20% GRATUITY

*MENU ITEMS & PRICES SUBJECT TO CHANGE* © 2009 Roussel Inc.

## Event Information

### Seating Arrangements

We will meet your needs to the best of our ability; of course, our first concern is offering excellent service to you and your guests. Please let us know if you wish to follow a specific seating arrangement. Fresh flowers will be on each table.

### Wines and Beverage Service

- ◆ We offer an extensive wine selection, which changes frequently. Should you request a copy of the current listings, please note that some of the selections may be of limited availability. Bottled wines start at around \$30.00 per bottle.
- ◆ If you bring your own wine there will be a thirty-dollar (\$30) corkage fee per bottle, unless the bottle and vintage are found on our wine list. The charge then becomes one half (½) of our list price.
- ◆ Cocktails start at \$9.50 and are billed upon consumption, we do not offer cocktail packages. Non-alcoholic beverages start at \$4.00 per person. Coffee is not included in our menu pricing

### Payment

- ◆ There are no room charges. Set up fees may apply in some cases.
- ◆ We ask for a deposit for all parties of twelve (12) or more guests. The amount of the deposit is determined by the group size. All deposits are non-refundable.
- ◆ A Food and Beverage Minimum is required when reserving specific private areas and full buyouts.
- ◆ The balance may be paid by any major credit card (American Express, Visa, MasterCard and Diners) or company check at the end of the evening. Unfortunately we are unable to offer billing arrangements.
- ◆ A twenty percent (20%) gratuity will be added to all parties of ten (10) or more.

### EME Rewards

**EME Appreciation Program** not offered.

In addition, earn **EME Points** equal to 1% Cash-Back\* for all events EME books for you with our Approved Venues and Services.

See the Rewards page on the EME website for more details.

\* EME respects the guidelines of our client corporations. For companies that do not allow cash rewards, EME is glad to provide the equivalent value in the gift certificates of your choice.

### Parking

Valet parking is offered on 4<sup>th</sup> Avenue at \$10.00 per car (excluding tip), which will bring you directly into the restaurant via elevator. Parking is not validated. Parking can be added to your groups guest check upon request.

## Map & Directions



### From the North Heading Southbound Hwy 163:

- ◆ Take Hwy 163 southbound and exit on University Avenue.
- ◆ Turn right on University Avenue and continue to 4<sup>th</sup> Avenue.
- ◆ Turn left on 4<sup>th</sup> Avenue until 2550 4<sup>th</sup> Avenue.
- ◆ Turn left into Valet Parking Garage. Bertrand at Mister A's is located at 2550 5<sup>th</sup> Avenue.

### From the North Heading Southbound I-5:

- ◆ Take I-5 southbound and exit on Sassafras Street.
- ◆ Do NOT turn on Sassafras Street and continue straight on Kettner Boulevard.
- ◆ Turn left on Laurel Street and continue to 5<sup>th</sup> Avenue.
- ◆ Turn left on 5<sup>th</sup> Avenue. Bertrand at Mister A's is located at 2550 5<sup>th</sup> Avenue.

### From the South Heading Northbound I-5:

- ◆ Take I-5 northbound and exit at 6<sup>th</sup> Avenue and continue to Laurel Street.
- ◆ Turn right on Laurel Street and continue to 5<sup>th</sup> Avenue.
- ◆ Turn right on 5<sup>th</sup> Avenue. Bertrand at Mister A's is located at 2550 5<sup>th</sup> Avenue

## Regular Dinner Menu\*

### APPETIZERS

**Traditional Lobster Bisque \$13.00**  
*with Black Tiger Prawns*

**Oven Roasted Porcini Mushroom Soup \$12.00**  
*Black Truffle Foam*

**Garden Salad with Baby Vegetables \$ 13.00**  
*Champagne Vinaigrette*

**Wedges of Baby Iceberg Lettuce \$ 14.50**  
*House Made Blue Cheese Dressing, Blue Crab Fritters*

**Macaroni and Cheese, A's Style \$14.50**  
*Comté Cheese, Émincé Of Black Truffles And White Truffle Oil*

**Fresh Baked Mussels "Provençale" \$15.00**  
*Garlic Pernod Butter and Fresh Herbs*

**Imported Black Truffle Risotto \$15.50**  
*Girolle Mushrooms, Butternut Squash, Truffle Fumet*

\*MENU ITEMS & PRICES SUBJECT TO CHANGE

### APPETIZERS

**Traditional Spinach Salad, Warm Vinaigrette \$16.50**  
*Apple Wood Smoked Bacon, Fried Quail Egg*

**Multicolored Young Beet Salad \$16.00**  
*Goat Cheese in Filo and Horseradish Vinaigrette*

**Carpaccio of Brandt Farm Seared New York Steak  
\$17.00**  
*Baby Arugula Salad and Cannellini Beans*

**Oysters "Beau Soleil" Supreme on the Half Shell  
\$18.00**  
*Served with Champagne Mignonette*

**Maine Lobster Strudel \$19.50**  
*Fresh Lobster and Assorted Mushrooms  
in Filo Dough with Cognac Lobster Sauce*

**Imported Osetra Caviar *Market Price***  
*and Traditional Condiments, 1 Oz.*

\*MENU ITEMS & PRICES SUBJECT TO CHANGE

## Regular Dinner Menu\*

### VEGETARIAN OFFERING

**Spinach Gnocchi \$29.00**  
*with Tomato Coulis, Wild Mushrooms  
Celery Root Mousseline and Swiss Chard Gratin*

### SELECTION OF TRADITIONAL DISHES

**Braised Prime Beef Short Ribs \$29.50**  
*Foratini Gratin and Root Vegetables*

**Mediterranean Style Paella \$29.50**  
*with Assorted Shellfish, a Free Range Chicken Filet  
and Saffron Arborio Rice*

**Crispy Braised Kurabuto Pork and Sausage \$28.50**  
*House Made Sauerkraut and Yukon Potatoes*

### FROM THE OCEANS

**Pan Roasted Petrale Sole  
and Lobster Mousse Stuffing \$30.50**  
*Chive, Caviar, and Champagne Beurre Blanc*

**Filet of Wild Caught Salmon \$32.50**  
*Bordelaise Sauce, Beluga Lentils and Sea Beans*

**Duo of Line Caught Swordfish and Sea Scallops \$34.50**  
*Saffron Sauce, Black Angel Hair Pasta and Braised Fennel*

**Tempura Style Lobster Tails  
and Alaskan King Crab Legs \$39.50**  
*Eggplant Caviar, Lobster Beurre Blanc*

### FROM THE LANDS

**Duck Confit and Roasted Duck Breast \$29.50**  
*Yukon Potatoes, Cherry and Pinot Noir Sauce*

**Duo of Roasted Rack of Lamb  
and Osso Bucco \$34.50**  
*Garlic and Rosemary Jus, Piperade and Pommes Dauphines*

*We Offer the Following Beef Selections  
Raised Sustainably and Locally By Brandt Farm*

**Grilled Prime Rib Eye "Cap" \$38.50**  
*Sauce Béarnaise and Pommes Anna with Fresh Thyme*

**Pan Seared Beef Tenderloin \$42.50**  
*Gorgonzola Cream Sauce, Gratin Dauphinois*

**Grilled 10 Oz New York Prime Angus \$49.50**  
*Black Peppercorn Sauce "Au Poivre"*

### DESSERTS AND CHEESES

All Desserts \$11.50

**Chocolate and Caramel Trio**

**Traditional Vanilla Bean Crème Brûlée**

**Meyer Lemon Cheesecake**

**House Made Ice Cream and Macaroons**

**Dark, White, and Milk Chocolate Mousse Bars**

**Apple and Brown Butter Cake**

**Warm Pear Tarte "Tatin"**

**A Selection of House Made Sorbets**

***INQUIRE ABOUT OUR SUGAR FREE OFFERING***

**Artisanal Cheese Plate \$15.00**  
*A Monthly Changing Selection of Various Cheeses*