

Bistro 821

New Year's Eve 2016!

-Appetizer-

Lobster Bisque

Bahamian spiced Crab Cakes- w/ Lobster and Corn Sauce

Alligator Quesadilla- Flour Tortilla filled with grilled Gator Tenderloin, Caramelized Onions, Tomato and Manchego cheese, served with an Avocado Salsa Verde finished with Pico d' Gallo

Prince Edward Islands Mussels- steamed open in Pinot Grigio and finished with Fresh Herbs, Toasted Bread Crumbs and Gorgonzola Cheese

Kobe Wagyu and Kurobuta Pork Sliders- Grilled Mini Burgers topped with Foie Gras Butter and aged Cheddar
Crispy Ahi Roll- With an Asian Dipping Sauce, Pickled Ginger and Wasabi

-Salad-

Bistro Salad

Organic Baby Greens Tossed with Pine Nuts, Walnuts, Sun Dried Tomato, Gorgonzola Cheese, Bermuda onion and Marinated Exotic Mushrooms

Caesar Salad

With Hearts of Romaine, Grana Padana Cheese and Anchovy

Nut & Berry Salad

Baby Greens with Assorted Dried Fruits, Nuts and Berries, and Raspberry Maple Vinaigrette

Spinach and Gorgonzola Cheese Salad

Roasted Apple Wedges, Bermuda onion, Macadamia Nuts and Warm Smoked Bacon Balsamic Dressing

Tomato and Mozzarella Salad

Sliced Vine Ripe Local Tomatoes and Hand Made Mozzarella with Basil and Sundried Tomato Pesto

-Entrees-

Miso-Sake Roasted Seabass

Seabass Fillets glazed in a Miso-Sake Marinade and roasted served with Purple Peruvian Potatoes, Broccolini and a Sake Beurre Blanc

Crabmeat-Ginger and Lemongrass encrusted Yellowtail Snapper

Served over Purple Peruvian Potatoes, garnished with Stir fried Asian Vegetables and finished with Thai Sweet and Spicy Peanut Chile Sauce

Bouillabaisse

Jumbo Prawn, Day Boat Sea Scallop, Seabass, Little Neck Clams, Mussels
Simmered in a light Saffron Lobster Sauce with Fingerling Potatoes and Mirepoix Vegetables

Domestic Lamb Shank

Cooked Low and Slow in its natural Juices served with Yukon Gold Mashed Potatoes, Asparagus
And finished with a Cabernet Sauce

Domestic Kobe Wagyu Strip Steak

Served with Béarnaise Sauce and Mashed Yukon Gold Potatoes and Asparagus

Duet of Lobster and Wagyu Beef

Served with Mashed Yukon Gold Potatoes, Asparagus Spears and both Béarnaise and Lemon Butter Sauce

Kurobuta Pork Chop

Grilled Kurobuta Pork Chop served with Maple Butter and Butternut Squash Risotto and Broccolini

Free Range Chicken

Pesto Marinated Free Range Chicken Breast served with Butternut Squash Risotto, Green Beans and Herbed Glace

Roasted Duck Breast

Marinated with Thyme and Maple then roasted served with Fingerling Potatoes, Broccolini and Roasted Garlic Mustard Sauce

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, Especially if you have certain medical conditions. Report any Allergy concerns right away

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2016

New Years Eve Reservation Confirmation
Reservations require Credit Card # to hold a Table for you and
your guests.

There is no deposit necessary.

Our Cancellation Policy is very simple. If you cancel your reservation more than 72 hours in advance there will be no charge to you at all. Cancellation of a reservation within the 48 hours before New Years Eve will be charged ½ price.” No Shows” will be charged full Price.

Card Holder: _____

Type of Card: _____

Card Number: _____

Exp Date: _____

Name on reservation _____

Time of reservation _____

Number of people in your party _____

Contact Number _____

E-Mail _____