



**Join us for the**

**LONG TABLE EVENT**



# **Christmas**

## **IN NAPLES**

**Friday, December 6 & 7**

46th Annual Christmas Walk and  
Tree Lighting Ceremony

Ring in the holidays during a two-day Christmas Fest as the city's exquisite tree is lit, along with a live Nativity scene, an operatic concert, snow, ice skating and skate rentals, a visit from Santa, and a new culinary tradition: on-street Long Table dining with 14 of 5th Avenue South's finest restaurants. The Long Table is a feast for the eyes, giving prizes for the most inspired table design, Dec. 6, 6 p.m. to 10 p.m.

For seating at a 1,600 foot long table that spans down the double yellow line along 5th Avenue South – it's Naples love-liest dining table, one that runs more than five blocks and be ready to make some wonderful memories, collect a specialty souvenir, and get into the holiday spirit! Naples-style.

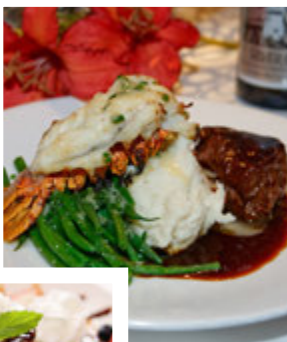


**4 COURSE DINNER  
\$75 PER PERSON**

*(plus tax and 20% gratuity)*

**2 SEATINGS  
DECEMBER 6TH & 7TH  
5:30PM & 7:30PM**

*Reservations a must.  
Only 40 spots available at each seating.  
View menu at [Bistro821.com](http://Bistro821.com)*



**239.261.5821**

**821 FIFTH AVENUE SOUTH, NAPLES FL 34102**

**[www.bistro821.com](http://www.bistro821.com)**



**LONG TABLE EVENT \_ DECEMBER 6TH & 7TH**  
**6:30 OR 7 PM SEATINGS - CALL TO RESERVE YOUR SEATS!**  
**239.261.5821**



## **\$75.00 per person Menu**

(Plus Tax and 20% Gratuity)

### **- Appetizer -**

#### **Spring Rolls**

Goat Cheese Spring Rolls served with a Raspberry Maple Dipping Sauce

#### **Crispy Ahi Roll**

With Triple Soy, Fresh Wasabi and Pickled Ginger

#### **Jumbo Prawns**

Marinated Sugar Cane Skewered Jumbo Prawns served  
With Sushi Rice Cake and Thai Sweet and Spicy Chili Peanut Sauce

#### **Baked Brie**

Wrapped in Puff Pastry with Figs and Truffle Oil garnished with Wild Mushroom Sauce

### **- Salad -**

#### **Bistro Salad**

Organic Baby Greens Tossed with Pine Nuts, Walnuts, Sun Dried Tomato,  
Gorgonzola Cheese, Bermuda Onion and Marinated Exotic Mushrooms finished with Balsamic Vinaigrette

#### **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

### **- Entrée -**

#### **Pick Two**

#### **Sea Bass • Snapper • Jumbo Prawns • Wagyu Sirloin • Tuna**

All portions are half-size portions served with Mashed Potatoes, Fresh Vegetables with their Various Sauces

#### **Grilled 16 oz Ribeye Steak**

Dusted with Herbs and Spices and served with Whipped Carrot Mashed and Fresh Vegetables

#### **Miso-Sake Glazed Sea Bass**

Glazed in a Miso-Sake Marinade served with Whipped Carrot Mashed, Asparagus and  
finished with a Lemon Beurre Blanc

#### **Bistro Duck**

Roasted Breast served over Whipped Carrot Mashed, Asparagus, and finished with a Honey Mustard Glaze

#### **Kurobuta "Shake & Bake" Pork Chop**

Fresh Herbs, Smoked Bacon and Panko crust served over a bed of Mushroom Rissoto and Broccolini

### **- Dessert -**

#### **Crème Brulee**

Rich Vanilla Custard topped with a Crisp Caramelized Sugar Crust

#### **Flourless Chocolate Cake**

With Raspberry Coulis and Whipped Cream and Fresh Berries

#### **Cheese Cake of the Day**

With Fresh Berries and Whipped Cream

\*Prices and Availability of Items may change due to Market Prices and Conditions