



Happy New Year

-Small Plates-

LOBSTER BISQUE

PRAWNS

Crispy Sushi Rice Cake, Thai Chili, Crushed Peanuts

BRIE

Puff Pastry, Figs, Truffle Oil, Wild Mushroom Sauce

PRINCE EDWARD ISLANDS MUSSELS

Sautéed with Root Vegetables & Spinach, Lemon Sake Sauce

PUMPKIN RAVIOLI

Truffle Brown Butter Sauce, Arugula, Red Bell Peppers, Yellow Pear Tomatoes

CRISPY AHI ROLL

With an Asian Dipping Sauce, Pickled Ginger and Wasabi

-Salads-

BISTRO

Mixed Greens, Pine Nuts, Walnuts, Sun Dried Tomato, Gorgonzola Cheese, Bermuda Onion, Marinated Exotic Mushrooms, Balsamic Vinaigrette

CAESAR

Romaine, Grana Padana Cheese, Croûtons, Anchovy

NUT & BERRY

Mixed Greens, Assorted Dried Fruits, Nuts & Berries, Raspberry Maple Vinaigrette

SPINACH & GORGONZOLA

Spinach, Roasted Apple Wedges, Bermuda Onion, Macadamia Nuts, Warm Smoked Bacon Balsamic Dressing

BURRATA

Ugly Tomatoes, Yellow Cherry Tomatoes, Creamy Burrata, Baby Arugula, Pine Nuts, Olive Oil, Balsamic Glaze

-Entrees -

CHILEAN SEA BASS

Miso-Sake Marinade, Yukon Gold Potatoes, Asparagus, Lemon Beurre Blanc

CRABMEAT-GINGER AND LEMONGRASS ENCRUSTED YELLOWTAIL SNAPPER

Purple Peruvian Potatoes, Stir Fried Asian Vegetables, Thai Sweet and Spicy Peanut Chile Sauce

PRIME VEAL CHOP*

12 oz. Veal Chop, Vegetable Risotto, Chanterelle Mushroom Sauce

DUET OF LOBSTER AND FILET*

Yukon Gold Potatoes, Asparagus, Béarnaise, Lemon Butter Sauce

FILET OSCAR*

8 oz. Filet, Jumbo Lump Crab Meat Yukon Gold Potatoes, Asparagus, Béarnaise & Pinot Noir Infused Demi-Glace

FREE RANGE CHICKEN

Goat Cheese Potato Cake, Asparagus, Herbed Chicken Glace

JUMBO DAY BOAT SCALLOPS

Blue Lump Crab Meat, Yukon Gold Potatoes, Asparagus, Lemon Butter Sauce

BISTRO DUCKLING

Yukon Gold Potatoes, Asparagus, Luxardo Cherry Demi Glace

Items subject to change due to availability

*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. Please inform us immediately regarding Food Allergy's. We will do our best to accommodate your needs. We use nuts and other potential allergens and cannot guarantee there will be no cross contamination.

We cannot be held responsible.

Pricing and Cancellation Policy Bistro 821 – New Year's Eve 2020

Bistro 821 requests a credit card number to hold this reservation.

1st seating includes; 2 course meal \$60 per person, from 5 PM - 6:30 PM

Middle seating includes; 3 course meal \$110 per person from 7 PM - 8:30 PM

Final seating includes; 3 course meal \$125 per person from 9 PM to close. Last seating includes champagne toast and party favors. We have a DJ starting at 10:30 PM until 2 AM with balloon drop. Bistro 821 would love to have you join us to celebrate the New Year.

Online modifications can be made until 5pm on Tue, Dec 29, 2020.

Any modifications or cancellations after 5 PM on Tue, Dec 29, 2020 will require you to contact the restaurant directly and are held to the restaurant's policy and may be subject to fees.

Cancellation Policy as follows: 72 hours in advance requires no charge, 48 hours in advance, you will be charged half price of the allotted reservation, and with 24 hours or no call no show, you will be charged full price of the allotted reservation.

The credit card on file is the card that will incur all charges.

Tax and 20% Gratuity not included.