

New Year's Eve 2012

Bistro 821

Join us for our 18th New Year's Eve
Celebration on 5th Ave!
DJ at Midnight

Special Menu with all your favorites!

\$50.00 (Plus tax and 20% Tip) 5-7pm
2 Courses and Glass of Champagne

\$75.00 (Plus tax and 20% Tip) 5-7:00pm
3 Courses and Glass of Champagne

\$125.00 (Plus tax and 20% Tip) 7:30-close
Multiple Seatings Please call
4 Courses and Champagne Toast

Call for Reservations
Reservation Confirmation form required

239-261-5821

Bistro 821

2012

New Year's 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 72 hours before New Year's Eve will be charged 1/2 price."

No Shows" will be charged full Price.

Card Holder: _____

Type of Card: _____

Card Number: _____

Exp Date: _____

Security Code: _____

Name on reservation _____

Time of reservation _____

Number of people in your party _____

Contact Number _____

E-Mail _____

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New Year's Eve 2012!!!

-Appetizer-

Baked Brie- with Truffle Essence and Herbs in Puff Pastry with Roasted Apples

Grilled Prawns- Marinated Jumbo Prawns served with Crispy Rice Cake and Spicy Thai Chili Butter Sauce

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

Bahamian spiced Crab Cakes- w/ Lobster and Corn Cream Sauce

Cape Cod Lobster Bisque- Chef Jess's Specialty, all Natural, garnished with Crabmeat

-Salad-

Stacked Tomato Salad

Mozzarella & Basil Garnished with Arugula Salad, Sun Dried Tomato Pesto, and Balsamic Drizzle

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, Granna 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

-Entrees-

Miso-Sake Roasted Seabass

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

Crabmeat-Ginger and Lemongrass encrusted Yellowtail Snapper

Served over a crispy Ahi Nori Roll, garnished with Stir fried Baby Bok Choy and finished with Thai Sweet and Spicy Peanut Chile Sauce

Pan Seared Day Boat Sea Scallops

Served with Truffled Potato Cake, Sautéed Spinach, Meyer Lemon Butter sauce and Port Wine Drizzle

Filet Mignon

Rolled in fresh Herbs and Wrapped in Bacon served with Béarnaise Sauce and Mashed Yukon Gold Potatoes

Duet of Lobster and Filet Mignon

Served with Mashed Yukon Gold Potatoes, Asparagus Spears and both Béarnaise and Demi-Glace Sauces

Veal Chop

Grilled Veal Chop served with Cabernet Wine Reduction Sauce with Portabella Mushroom Risotto drizzled with White Truffle Oil

Free Range Chicken

Roasted Pesto Marinated Free Range Chicken Breast served on a Ragout of Gnocci, Artichokes, And Mushrooms with a Lemon Confit Sauce

-Dessert-

Any Choice from our Dessert List

Items subject to change