

# *New Year's Eve 2011*

## *Bistro 821*

Join us for our 16<sup>th</sup> New Year's Eve  
Celebration on 5<sup>th</sup> Ave!  
Live Music with Menopause, DJ at Midnight  
(Private Dining Room Available)

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



## 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 ½ price." No Shows" will be charged full Price.

Card Holder: \_\_\_\_\_

Type of Card: \_\_\_\_\_

Card Number: \_\_\_\_\_

Exp Date: \_\_\_\_\_

Security Code: \_\_\_\_\_

# Bistro 821

## *New Year's Eve 2011!!!*

### **-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, Brocollini 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**