

# Bistro 821 Summer Deals

4 course Tasting Menu for \$30.00 per Person

## ***Anura Vineyards Wine Flight \$10.00***

2004 Maestro, Signature Series, Syrah/Mourvedre/Grenache  
2005 Private Cellar Chenin Blanc

## ***Chef Jess's Four-Course Tasting Menu***

(All Courses served as Small Plates)

### ***Appetizer***

#### ***Crispy Yellow Fin Tuna Roll***

With Triple Soy, Pickled Ginger and Wasabi

### ***Salad***

#### ***Nut and Berry Salad***

Organic Baby Greens tossed with fresh berries, dried fruits, Pine Nuts, Walnuts and Macadamia Nuts in our sweet Maple Vinaigrette

### ***Choice of 1 Entrée***

#### ***Miso Sake Sea Bass***

Roasted Chilean Sea Bass Filet marinated in our special Miso Sake Glaze  
Served with Mashed Potatoes, Asparagus and Lemon Beurre Blanc  
Or

#### ***Tournedos of Beef Tenderloin***

With Wild Mushroom Ragout, Mashed Potatoes and Asparagus

### ***Dessert***

#### ***Belgian Chocolate Mousse***

A delicate combination of the finest Belgian Chocolate and Cognac whipped into a Delicious mousse finished with Raspberry Coulis and Whipped Cream and Caramel Sauce

## Wine and Dine

### ***Two Entrees & Select Bottle of Wine***

**For \$29.95**

Add a House or Caesar Salad for \$4.95

Add Cup of Soup of the Day \$3.95 Bowl for \$4.95

***\$5.00 Desserts- Flourless Chocolate Cake-Crème Brulee- Chocolate Mousse-Carrot Cake***

#### ***Chicken and Asparagus Risotto***

Sautéed Chicken, Garlic, Shallots, Tomato Concasse, Basil and Asparagus in a Creamy Risotto with Grana Padana Cheese

#### ***Grilled Mahi Mahi***

Served over Mashed Potatoes with Stir fried Vegetables and finished with our Sweet and Spicy Thai Chili Butter Sauce garnished with Crushed Peanuts

#### ***Pork Loin Tips w Gorgonzola***

Pork Loin Tips, Mushrooms and Asparagus in a Rich Gorgonzola Sauce over Penne Rigate

#### ***Larisa's Bouillabaisse***

Shrimp, Mussels, and Calamari and simmered in a luxurious Tomato Seafood Broth with Diced Potatoes and Vegetables

### **Sunday-Thursday All Night**

**Fri and Saturday until 7:00pm**

***Wine Upgrades Available; ask your server!***

**(No other promotions apply)**

**(Substitutions may incur extra charges)**

*Bistro 821 Presents:*

*Anura Vineyards South Africa Wine Dinner*

\$55.00 per person plus tax and gratuity.

Friday, July 16, 2010

2006 Anura Vineyards – Sparkling Brut Method Cap Classique

2009 Zee Wines – Chardonnay

*Amuse*

Yellow Fin Tuna and Salmon Tar-Tar topped with Salmon Pearls

2005 Anura Vineyards – Chenin Blanc

*Curried Prawns and Clams*

Fata Parchment filled with Clams and Prawns steamed in Spicy South African Curry Sauce

2005 Anura Vineyards – Malbec

*Goat's Cheese and Sundried Tomato Ravioli*

Served with Roasted Garlic and Fresh Sage Brown Butter Sauce and Shaved Reggiano Cheese

2004 Anura Vineyards – Syrah / Grenache / Mourvedre "MAESTRO"

Grilled Marinated Lamb Chops served over a Ragout of Artichokes and Fingerling Potatoes finished with a Whole Grain Mustard Demi Glace

2003 Anura Vineyards – Cabernet Sauvignon (Magnums) 1.5L

*Belgian Chocolate Mousse*

Infused with Cabernet Reduction in Pyramid mold coated with Dark Chocolate Glaze, garnished with Raspberry-Cabernet Sauce, Fresh Berries  
And a dollop of Mascarpone Whipped Cream

Limited to 35 people

Please RSVP

239-261-5821