

ringing in

2023

small plates

CHAMPAGNE & BRIE SOUP

PRAWNS

Crispy Sushi Rice Cake, Thai Chili, Crushed Peanuts

BRIE

Puff Pastry, Figs, Truffle Oil, Wild Mushroom Sauce

PRINCE EDWARD ISLANDS MUSSELS ^{GF}

Sautéed with Root Vegetables & Spinach, Lemon Sake Sauce

ESCARGOT

Garlic, Herbs, Sun-Dried Tomato Butter, Mini Croutons

CRISPY AHI ROLL

With an Asian Dipping Sauce, Pickled Ginger and Wasabi



salads

BISTRO ^{GF}

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 ^{GF}

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

SPINACH & GORGONZOLA ^{GF}

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

WEDGE ^{GF}

Iceberg, Tomato Jam, Smoked Bacon, Bleu Cheese, Crispy Onions



entrees

CHILEAN SEA BASS ^{GF}

Miso-Sake Marinade, Garlic Carrot Mash, Asparagus, Lemon Beurre Blanc

CRABMEAT-GINGER AND LEMONGRASS ENCRUSTED SNAPPER

Jasmine Rice, Stir Fried Asian Vegetables, Thai Sweet and Spicy Peanut Chile Sauce

PRIME VEAL CHOP* ^{GF}

12 oz. Veal Chop, Garlic Carrot Mash, Chanterelle Mushroom Sauce

PRIME RIB*

Garlic Carrot Mash, Asparagus, Port Wine Demi Glace & Bernaise Sauce

SEARED SEA SCALLOPS

Vegetable Risotto, Asparagus, Lemon Butter Sauce

CHICKEN ROMA

Breaded Bone-In Chicken Breast, Fresh Angel Hair Pasta, Marinara Sauce, Milanese Style Salad

LOBSTER TAIL

10 oz Warm Water Tail, Jasmine Rice, Asparagus, Drawn Butter

POTATO CRUSTED GROUPER

Blistered Tomato Chorizo Cream, Seasonal Vegetables

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 2023

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

1st seating includes; 3-course meal \$125 per person, from 4 PM - 6:00 PM

Middle seating includes; 3-course meal \$150 per person from 6:30PM - 8 PM

Final seating includes; 3-course meal \$175 per person from 8:30 PM to close. Last seating includes champagne toast and party favors. We have a DJ and Dancing starting at 10:30 PM.
Bistro 821 would love to have you join us to celebrate the New Year.

Online modifications can be made until 5pm on Thur, Dec 29, 2022.

Any modifications or cancellations after 5 PM on Thur, Dec 29, 2022 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: You may cancel with no charges incurred up till 48 hours in advance. Once you are within the 48 hour window there will be a \$125 per person charge for cancellations. ***The credit card on file is the card that will incur all charges.***

Tax not included. 20% Gratuity will be added to all checks.