

ringing in
2022
HAPPY NEW YEAR

small plates

LOBSTER BISQUE

PRAWNS GF

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

CHICKEN YAKITORI

Grilled Chicken, Pineapple, Scallions, Sweet Soy, Stir-Fry Veggies

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

BURRATA GF

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



entrees

CHILEAN SEA BASS GF

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

CRABMEAT-GINGER AND LEMONGRASS ENCRUSTED SNAPPER

Yukon Gold Potatoes, Stir Fried Asian Vegetables, Thai Sweet and Spicy Peanut Chile Sauce

PRIME VEAL CHOP* GF

12 oz. Veal Chop, Yukon Gold Mashed Potatoes, Chanterelle Mushroom Sauce

LOBSTER STUFFED PRIME RIB

Yukon Gold Mashed Potatoes, Asparagus, Port Wine Demi Glace & Bernaise Sauce

FILET OSCAR*

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

FREE RANGE CHICKEN GF

Goat Cheese Potato Cake, Asparagus, Herbed Chicken Glace

SEAFOOD RISOTTO GF

Gulf Shrimp, Bay Scallops, Littleneck Clams, Mussels, Tomato Concasse, Basil Chiffonade, Pecorino Romano Cheese

WILD BOAR BOLOGNESE

Pappardelle Pasta, house-made Ricotta Cheese, Micro Basil

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 2021

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

1st seating includes; 3-course meal \$100 per person, from 5 PM - 6:30 PM

Middle seating includes; 3-course meal \$125 per person from 7 PM - 8:30 PM

Final seating includes; 3-course meal \$150 per person from 9 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 Wed, Dec 29, 2021.

Any modifications or cancellations after 5 PM on Wed, Dec 29, 2021 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 incurring up till 48 hours in advance. Once you are within the 48 hour window there will be a \$100 per person charge for cancellations.

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

Tax and 20% Gratuity not included.