



# Happy New Year

## -Appetizers-

### **Lobster Bisque**

#### **Prawns**

Two Jumbo Prawns served with a Crispy Sushi Rice Cake with a Thai Chili Sauce garnished with Crushed Peanuts

#### **Baked Brie**

Puff Pastry, Figs and Truffle Oil garnished with a Wild Mushroom Sauce

#### **Prince Edward Islands Mussels**

Sautéed with Root Vegetables and Spinach finished with a Lemon Sake Sauce

#### **Pulled Pork Sticky Buns**

Braised with Shiitake Mushrooms topped with bourbon BBQ sauce and a Charred Pineapple and Jalapeño Salsa

#### **Crispy Ahi Roll**

With an Asian Dipping Sauce, Pickled Ginger and Wasabi

## -Salads-

### **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, Grana 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

### **Burrata**

Ugly Tomatoes, Yellow Cherry Tomatoes, Creamy Burrata, Baby Arugala, Pine Nuts, finished with Olive Oil and a Balsamic Glaze

## -Entrees -

### **Miso-Sake Roasted Seabass**

Seabass Filet glazed in a Miso-Sake Marinade and roasted served with Purple Peruvian Potatoes, Asparagus and a Lemon Beurre Blanc

### **Crabmeat-Ginger and Lemongrass Encrusted Yellowtail Snapper**

Served over Purple Peruvian Potatoes, garnished with Stir Fried Asian Vegetables and finished with a Thai Sweet and Spicy Peanut Chile Sauce

### **Prime Veal Chop\***

12 oz. Veal Chop served over Vegetable Risotto and Finished with a Chanterelle Mushroom Sauce

### **Duet of Lobster and Wagyu Sirloin\***

Served with Mashed Yukon Gold Potatoes, Asparagus and both a Béarnaise and a Lemon Butter Sauce

### **Filet Oscar\***

8 oz. Filet topped with Jumbo Lump Crab Meat roasted and served Mashed Yukon Gold Potatoes and Asparagus and finished with a Béarnaise and Pinot Noir Infused Demi-Glace

### **Free Range Chicken**

Pesto Marinated Free Range Chicken Breast served with a Goat Cheese Potato Cake, Asparagus and Herbed Glace

### **Jumbo Day Boat Scallops**

Seared and topped with Blue Lump Crab Meat served with Purple Peruvian Potatoes and Asparagus finished with a Lemon Butter Sauce

\*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 2019**

Bistro 821 requests a credit card number to hold this reservation. 1st seating includes; 2 course meal \$60 per person, from 5 PM - 6:30 PM Middle seating includes; 3 course meal \$110 per person from 7 PM - 8:30 PM Final seating includes; 3 course meal \$125 per person from 9 PM to close. All include champagne toast. We have a DJ starting at 10 pm until close with balloon drop. Bistro 821 would love to have you over to celebrate the New Year, for more information call the restaurant directly.

Online modifications can be made until 5pm on Sun, Dec 29, 2019. Any modifications or cancellations after 5pm on Sun, Dec 29, 2019 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: 72 hours in advance requires no charge, 48 hours in advance, you will be charged half price of the allotted reservation, and with 24 hours or no call no show, you will be charged full price of the allotted reservation.**

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