



**Bistro
821**

long table

EVENT

December 2 & 3, 2022

\$125 per person

FIRST COURSE

PRINCE EDWARD ISLAND MUSSELS

Root Vegetables, Spinach, Lemon Sake Sauce

ESCARGOT

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

GRILLED JUMBO PRAWNS

Crispy Sushi Rice Cake, Thai Chili, Crushed Peanuts

BAKED BRIE

Puff Pastry, Figs, Truffle Oil, Wild Mushroom Sauce



SECOND COURSE

BISTRO SALAD

Mixed Greens, Pine Nuts, Walnuts, Sun Dried Tomato, Gorgonzola Cheese, Bermuda Onion, Marinated Exotic Mushrooms, Balsamic Vinaigrette

CAESAR SALAD

Romaine, Grana Padana Cheese, Croûtons, Anchovy



MAIN COURSE

CHILEAN SEA BASS

Roasted Garlic Carrot Mash, Asparagus, Lemon Beurre Blanc

12 OZ PRIME WAGYU NY STRIP

Sliced, Green Beans, Au Gratin Potatoes, Bistro 821 Steak Sauce

SNAPPER

Coconut, Lemongrass & Ginger crust, Jasmine Rice, Stir-Fry, Thai Chili, Crushed Peanuts

KUROBUTA "SHAKE & BAKE" PORK CHOP

Fresh Herbs, Smoked Bacon and Panko crust served over a bed of Mushroom Risotto and Broccolini



DESSERT

CRÈME BRULÉE

Rich Vanilla Custard, Crisp Caramelized Sugar Crust, Fresh Berries, Whipped Cream

FLOURLESS CHOCOLATE CAKE

Raspberry Coulis Whipped Cream, Fresh Berries

CHEESE CAKE OF THE DAY

Fresh Berries, Whipped Cream

***Prices and Availability of Items may change due to Market Prices and Conditions**

*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.