Bistro 821

Naples

3-COURSE DINNER • \$49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Bistro Salad Mixed Greens

Pine nuts, walnuts, sun-dried tomatoes, Gorgonzola cheese, Bermuda onion. marinated exotic mushrooms, balsamic vinaigrette

Wedge Salad

Iceberg, smoked bacon, heirloom baby tomatoes, bleu cheese, scallions, house-made bleu cheese dressing

Duck Salad

Warm shredded duck confit served over mixed baby greens and a roasted shallot vinaigrette

Cup of Lobster Bisque

With a Hint of Sherry and Tahitian Vanilla

SECOND COURSE

Pork Loin Picatta

Thinly pounded pork, angel hair pasta, broccolini, lemon-caper butter sauce

Thai Red Curry Shrimp

Shrimp sautéed with fresh vegetables and sauced with a Thai-style coconut red curry sauce with fresh locally sou<mark>rced aromatic kaffir lime leaf, galangal lemongrass, an</mark>d chilis served with jasmine rice

Lemon & Parmesan Crusted, Bistro 821 mashed potatoes, broccolini, lemon beurre blanc

Lemon Dill Chicken Breast

Pan-seared, served over Bistro 821 mashed potatoes and haricots vert

Blackened Salmon

Pan Roasted Fingerling Potatoes, Broccolini, Tomato Basil Beurre Blanc

8 oz. Sirloin

Bistro 821 Mashed Potatoes, Asparagus, and a Port Wine Steak Sauce

Chilean Sea Bass + \$20

8 oz Seabass, miso-sake marinade, Bistro 821 mashed potatoes, asparagus, lemon beurre blanc

Snapper + \$20

Coconut, lemongrass, & ginger crust, jasmine rice, stir fry vegetables, Thai chili peanut sauce

THIRD COURSE

Flourless Chocolate Cake **Key Lime Pie** Tiramisu Creme Brūlée

SIZZLE COCKTAIL +\$10

Sizzling Strawberry Margarita
Strawberry Habanero Infused Tequila,
Fresh Watermelon Juice, Lime, and a Tajin Rim





BENEFITING: -