

# Christmas ON FIFTH

DECEMBER 6-7, 2024

\$125  
PP

## FIRST COURSE

### BAKED BRIE

Puff Pastry, Figs, Truffle Oil, Wild Mushroom Sauce

### SPRING ROLLS\* ④

Goat Cheese, Raspberry Maple Sauce

### ESCARGOT ④

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

### MUSSELS ④

Root Vegetables, Spinach, Lemon Sake Sauce

### CALAMARI

Ginger-Lime & Marinara Sauces

## SECOND COURSE ④

### BISTRO

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

### CAESAR

Romaine, Grana Padano Cheese, Croutons, Anchovy, Caesar Dressing

## MAIN COURSE

### CHILEAN SEA BASS ④

Miso-Sake Marinade, Bistro 821 Mashed Potatoes, Asparagus, Lemon Beurre Blanc

### SNAPPER

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

### 8 OZ FILET ④

Bistro 821 Mashed Potatoes, Haricot Vert, Demi-Glace & Bearnaise Sauces

### KUROBUTA SAGE & BACON CRUSTED PORK CHOP\*

Fresh Herbs, Smoked Bacon & Panko Crust, Mushroom Risotto, Local Seasonal Vegetables, Mustard-Peppercorn Gravy

## DESSERT

### CRÈME BRÛLÉE

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

### FLOURLESS CHOCOLATE CAKE

Raspberry Coulis, Whipped Cream, Fresh Berries

### BRÛLÉE KEY LIME PIE

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

④ Gluten Free Option Available

\*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 of any food allergies. 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.