

Christmas ON FIFTH

DECEMBER 5-6, 2025

\$145
PP

FIRST COURSE

BAKED BRIE

Puff Pastry, Figs, Truffle Oil, Wild Mushroom Sauce

SPRING ROLLS

Goat Cheese, Raspberry Maple Sauce

MUSSELS

Root Vegetables, Spinach, Lemon Sake Sauce

CALAMARI

Ginger-Lime & Marinara Sauces

ESCARGOT

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

SECOND COURSE

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

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

8 OZ FILET*

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

SNAPPER

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

KUROBUTA SAGE & BACON CRUSTED PORK CHOP*

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

LOBSTER TAIL

8 oz. Warm Water Tail, Jasmine Rice, Asparagus, Drawn Butter

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

Key Lime Pie with Crisp Caramelized Sugar Crust, Fresh Berries, Whipped Cream

⌘ 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.