

New Years Eve 2016

Appetizers

Antipasta

Chef's selection of cured meats, cheeses, assorted olives,
pickles & marinated vegetables with crostini

\$15

Salad

Bistro Salad

Mixed greens, cucumber, tomato, radish,
carrot, house dressing

Small ~ \$6 Large ~ \$8

Entrees

Supreme of Chicken Florentina

Butterflied and stuffed with spinach, mushroom,
ricotta, sauced with a L'Anciene glaze, served
with cinnamon roasted sweet potato wedges and
squash ratatouille

\$26

Ewe Dell Lamb Rack

Frenched and rubbed with roasted garlic, olive
tapenade and fine herb. Crusted with panko.
Paired with a sauce Riata. Served with roasted
garlic mashed and squash ratatouille

\$42

Lobster Ravioli

Squid ink pasta stuffed with lobster and tossed in
a roasted garlic and lobster cream sauce

\$27

10 oz Prime Rib

Served medium rare with baked potato, herbed
sourcream and squash ratatouille and beef au jus

\$34

Salmon 'Puttanesca'

Served with butter roasted pommes fondants,
and a warm relish of grape tomatoes, olives,
capers, herbs and olive oil

\$26

Bistro Tenderloin

Grilled and lightly seasoned tenderloin served
with roasted garlic mashed and squash
ratatouille, red wine jus

\$35 (Add Oscar Topping \$8)

Dessert

Trio dessert plate

Crème Brulee, Lemon Chiffon Cake and Cheesecake \$15

Dessert Cocktails

See Server

Specialty Coffees

See Server

