

# The Other Side Bistro New Years Eve Dinner

Please Choose One From Each Course

## First Course

Shrimp & Scallop Ceviche with Mango Sorbet

Escargot stuffed Puff Pastry

Duck Confit Ravioli with Braised Figs Demi

Spinach, Goat Cheese & Quinoa Stuffed Artichoke Bottoms

## Second Course

Classic Caesar with Anchovies

Lobster Bisque

Roasted Beet Salad with Candied Pecans & Goat Cheese

Bistro Salad with Avocado & Heart of Palm

## Third Course

Pan Roasted Chilean Sea Bass with Lobster Vin Blanc

Surf & Turf, 4oz Filet & 5oz Maine Lobster Tail

Mushroom & Brie Stuffed Airline Chicken Breast

Blackened Sea Scallops

Porcini & Herb Crusted Rack of Lamb

## Dessert

Crème Brulee

Flourless Chocolate Cake

White & Dark Chocolate Bread Pudding

Key Lime Tart

\$70 Per Person Plus Tax & Tip