

BISTRO SOLEIL PRESENTS:

NEW YEAR'S EVE DINNER

DECEMBER 31, 2022



DAN VASS | 7PM | LOUNGE

APPETIZER

Martini jumbo shrimp cocktail w. fennel remoulade, saffron, garlic aioli *

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Lobster bisque including a blend of lobster meat, crab meat and our combination of spices and vegetables, simmered in a savory cream base *

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Trio of terrine of duck foie gras, French country pate and prosciutto served w. toasted brioche and fig relish

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Homemade smoked salmon served w. a leek mousse scented w. saffron *

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Escargot and porcini mushrooms in a green peppercorn and cognac sauce served in a puff pastry

SALAD

Mixed field of greens, dried cranberries and candied walnuts tossed in a red raspberry and balsamic vinaigrette *

MAIN COURSE

Beef tenderloin wellington w. porcini mushrooms and herb stuffing, scented w. truffle oil, wrapped in a puff pastry, served w. a cabernet reduction

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Seared duck breast w. mushrooms and sautéed spinach, served w. a bourbon and ginger demi glace *

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Roasted New Zealand rack of lamb provençale *

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Cassolette of Maine lobster, gulf shrimp and scallops in a lobster and saffron sauce, gratinée w. parmesan cheese *

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Pan-seared shrimp and scallops served on a bed of basil and lemon zest risotto, served w. a champagne sauce *

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Seared filet of yellowtail snapper topped w. crabmeat, finished w. a lemon, capers, and butter sauce *

DESSERT

Rich dark and white chocolate marquise w. fresh berries scented w. Grand Marnier

FOUR COURSES \$125 PER PERSON
PRICE DOES NOT INCLUDE TAX OR GRATUITY
*INDICATES GLUTEN-FREE