

BISTRO SOLEIL PRESENTS:

# NEW YEAR'S EVE DINNER

DECEMBER 31, 2021



DAN VASS | 7PM | LOUNGE

## APPETIZER

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

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

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

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

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 pecans 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

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

Roasted New Zealand rack of lamb provençale \*

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

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

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 and served w. glass of champagne

FOUR COURSES \$120 PER PERSON  
PRICE DOES NOT INCLUDE TAX OR GRATUITY

\*INDICATES GLUTEN-FREE

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## CHILDREN'S MENU

### SALAD

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

### MAIN COURSE

#### Penne Marinara

Penne pasta tossed in a fresh tomato marinara

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#### Poulet Grillé \*

Chargrilled chicken breast served w. rosemary garlic scalloped potatoes and vegetables

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#### Petit Steak \*

6-ounce NY steak served w. rosemary garlic scalloped potatoes and vegetables

### DESSERT

Rich dark and white chocolate marquise

\$55 PER CHILD (12 AND YOUNGER ONLY)  
PRICE DOES NOT INCLUDE TAX OR GRATUITY  
\*INDICATES GLUTEN-FREE