

Bistro

NINETEEN

New Year's Eve

SPECIAL PRIX FIXE MENU \$68

SELECT ONE APPETIZER, ONE ENTRÉE, AND ONE DESSERT

Appetizer

PORTOBELLO FRIES

Thick-cut portobello mushrooms breaded in crisp panko and fried golden. Served with house garlic horseradish aioli

ROASTED CANDY BEET SALAD

Roasted golden beets with goat cheese, prosciutto, toasted walnuts, medley tomatoes, red onion, and spring mix tossed in champagne vinaigrette

JUMBO SCALLOPS WITH PROSCIUTTO

Seared jumbo scallops paired with crisp prosciutto and finished with a light root beer reduction for an unexpected touch of sweetness

Entrée

PRIME RIB

Twelve ounces of slow-roasted prime rib carved to order. Served with mashed potatoes, jumbo asparagus, and beef jus

SALT-CRUSTED LAMB

Salt-crusted lamb served with saffron and sweet potato purée. A rich and aromatic preparation for the holiday

SEABASS & ENGLISH PEA RISOTTO

Pan-seared seabass served over creamy English pea risotto. Bright, refined, and beautifully balanced

Dessert

BERRY CUSTARD CRINKLE PIE

Flaky pastry filled with custard and fresh berries, served warm with lightly sweetened cream

STRAWBERRY PAVLOVA

A crisp meringue with a soft center, topped with whipped cream and fresh strawberries

*Thank you for celebrating
the New Year with us.*

