

BOARDWALK BISTRO

Valentines Day '10

The Bistro Staff wishes you and your family a healthy, happy and prosperous New Year and hopes your dining experience will be relaxed and memorable.

To promote this goal, we have designed a five course prix fixe menu. Please choose one item from each course. The price is listed after the entrée; sales tax & gratuity are not included. Please sit back, relax and enjoy the music; let us wine and dine you. An optional flight of wines selected by our Sommelier will accompany each course for an additional \$18 per person (wines are listed on pg 2)

APPETIZERS

Bistro Shrimp with Lemon Beurre Blanc
Balsamic Glazed Zucchini and Artichoke
Seared Scallop with Crispy Serrano Ham

SOUPS

Cold Water Lobster Asparagus Bisque
Potato Leek / Heirloom Tomato Basil

SALADS

Caesar Salad
Field Greens with Dried Cranberries, Gorgonzola, Candied Pecan & Champagne Vinaigrette

DINNER ENTRÉES

CHILEAN SEABASS - A succulent fillet topped with crab and a Florentine sauce. Finished with basmati rice pilaf \$65

PRIME CHATEAUBRIAND - Tender prime beef tenderloin served medium rare with Béarnaise, potatoes Lyonnaise and asparagus spears
Chateaubriand for one \$68 / Chateaubriand for two (carved tableside) \$125

PINE NUT PESTO PASTA - Sautéed artichoke, hearts of palm, sun-dried tomato, exotic mushroom, tomato, shallot and peppers tossed in extra virgin olive oil-pine nut pesto \$48
Add Grilled Breast of Chicken + 6 Add 4 Grilled Tiger Shrimp + 8 Add 2 Prawn + 14

LOBSTER TRIO EXTRAVAGANZA - Icelandic lobster tail, 1/2 prawn and fresh crab-fennel relish stacked atop yellow corn polenta cake. Finished w/sauce of champagne lemon butter \$75

RACK of NEW ZEALAND LAMB - Finished with natural jus and mint aioli. Accompanied by roasted potatoes & tomato confit with fennel \$65

SWEET SENSATIONS

Duo of Crème Brulee (Madagascar Vanilla & Dark Belgium Chocolate)

New York Cheesecake with Berries in Riesling Coulis

Chocolate Pecan Caramel Torte with Frangelico Anglaise

Tiramisu with Frangelico Anglaise filled Chocolate Truffle

OPTIONAL FLIGHT OF WINE \$18

First Course Wine: Martín Codax Albariño, Rías Baixas, Spain

Second Course Wine: Pfeffingen Dry Riesling, Pfalz, Germany

Third Course Wine: Treana, Marsanne / Viognier, San Luis Obispo, California
or Acacia Pinot Noir, Carneros

ENTRÉE COURSE WINES

Prime Chateaubriand / Rack of Lamb: Sterling Vineyards Cabernet Sauvignon,
Rutherford

Pine Nut Pesto Pasta

Ste Michelle Merlot, Columbia Valley, Washington State

Pine Nut Pasta w/ Shrimp or Prawn: Château Bonnet Entre-Deux-Mers, Bordeaux

Lobster Trio / Chilean Sea bass: Chateau de Sancerre, Loire Valley, France

DESSERT COURSE WINES

Chocolate Torte / Tiramisu: Fonseca Ruby Porto

New York Cheesecake / Crème Brûlée: Warrens White Port