

# NEW YEAR'S EVE 2018 at BISTRO 90

## Starters

### **\*Maple Leaf Farms Duck Breast**

*Maple Infused Foie Gras Mousse, Valencia Orange Gastrique*

### **\*Cold Water Lobster Tail & Colossal Crab Cocktail**

*Burgundy Mustard Aioli, Cocktail Sauce*

### **\*Cold Water Oysters Rockefeller**

*Gruyere Swiss Cream, Baby Spinach, Applewood Bacon*

### **\*U.S.D.A. Prime Filet Mignon Carpaccio**

*Horseradish Cream, Aged Balsamic, Capers, Red Onion*

**Add 1 oz. Golden Osetra Caviar Service - \$60 \***

## Salad

### **\*Wedge Salad or Caesar Salad**

## Intermezzo

**Lemon Sorbet**

## Entrée

### **\*Masami Ranch Wagyu Filet of Rib Eye**

*House Made Bordelaise, Creamed Spinach*

### **\*Chilean Sea Bass Oscar**

*Colossal Crab Cake, Grilled Asparagus, House Made Hollandaise*

### **\*Cervena Grade, New Zealand Rack of Elk**

*Pistachio Crust, Apple Chutney*

### **\*Surf & Turf**

*Cold Water Lobster Tail & U.S.D.A. Prime Filet Mignon, House Made Hollandaise*

### **\*44 oz. Porterhouse for Two**

*Dry-Aged, U.S.D.A. Prime Beef, Shared Sides*

## Dessert

**Seasonal Selection of Desserts & Champagne Toast**

**\*125 per person++**

**\*\*Vegetarian options available with prior notice.\*\***