

The Bistro & Wine Bar

New Year's Eve Celebration

STARTERS

TUNA TARTARE • 26

Crispy Rice, Miso Aioli, Avocado, Yuzu Vinaigrette, Compressed Cucumber

CRISPY DUCK CONFIT • 24

Scallion Puff Pancakes, Plum Sauce, Quail Egg

JONAH EMPRESS CRAB CLAWS • 30

Dijonnaise, Cocktail Sauce, Drawn Butter

MIRBEAU ROASTED OYSTERS • 28

Garlic Breadcrumbs, Crispy Pancetta, Oregano, Lemon Parmesan Cream

AUTHENTIC CANADIAN POUTINE • 18

House Made French Fries, White Cheddar Cheese, Beef Gravy

EGGPLANT NAPOLEAN • 16

Narraganset Mozzarella, Gluten free Breadcrumbs, San Marzano Tomato Sauce, Basil Oil

ENTRÉES

HOUSE MADE LOBSTER RAVIOLI • 41

*Ricotta & Mozzarella, Vine Roasted Tomatoes, Baby Spinach, Lemon Garlic Breadcrumbs,
Champagne Pepper Cream Sauce*

PISTACHIO-ENCRUSTED SALMON • 38

Asparagus and Artichoke Risotto, Lemon Beurre Blanc

12oz ALLEN BROTHER CHOICE RIBEYE • 90

*Smoked Pomme Purée, Sauteed Broccoli Rabe, Bordelaise Sauce, Green Peppercorn
add Great Hill Blue Cheese • 8
add Fresh Shaved Black Burgundy Truffles • 10*

BURGUNDY BRAISED SHORT RIB RAGU • 36

Pappardelle Pasta, Baby Carrots, Aged Parmesan, Mushrooms, Fresh Herbs

GEORGES BANK SCALLOPS • 45

*Brown Butter Cauliflower Purée, Butternut Squash, Wild Mushrooms, Pumpkin Seed Oil,
Toasted Macadamia Nuts*

MUSHROOM AND BRIE GNOCCHI • 31

*Chatham Creamery Triple Cream Camembert Cheese, Portabella Mushrooms,
Caramelized Onions, Toasted Walnuts
add Fresh Shaved Black Burgundy Truffles • 10*

Chef de Cuisine Jake Silins

*Before placing your order, please inform your server of
dietary needs, restrictions, or allergies.*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of food-borne illness.
Groups of 7 or more people will be charged an 18% automatic gratuity.*