

BRIDGE STREET BISTROT & WINE BAR
“HOLIDAY SEASON KICKOFF DINNER”
FRIDAY DECEMBER 2ND, SATURDAY DECEMBER 3RD

APÉRO

(GLASS CHOICE)

LOUIS GRENELLE SPARKLING ROSÉ, CHATEAU SULPICE BORDEAUX (RED)

LOUIS JADOT BURGUNDY CHARDONNAY (WHITE), KIR OR KIR ROYALE

WITH ASSORTED NUTS, OLIVES AND

PORT CITY PRETZEL'S - TASTY RANCH DILL PRETZELS

APPETIZER

(CHOICE)

COUNTRY PORK TERRINE PATE

With Pommeray mustard, onion confit and cornichons

BAKED BAKED BRIE

With fresh fruit

SEAFOOD CHOWDER

Shrimp, scallop and clam cream based chowder (contains bacon)

SALAD

FIELD GREENS WITH GOAT CHEESE

With herb de Provence Vinaigrette dressing

SPINACH SALAD

Topped with cranberries with

A warm bacon dry vermouth apple cider vinegar dressing

INTERMEZZO

LEMON-LIME CHAMPAGNE SORBET

ENTRÉE

(CHOICE)

BAKED STUFFED COD

Baked with a lobster and crabmeat stuffing and served with a saffron beurre blanc

NEW ZEALAND RACK OF LAMB

Roasted with garlic mustard herb bread crumbs and

Served over wild mushrooms in a red wine demi glace

GRILLED BEEF TENDERLOIN

Grass fed filet mignon with asparagus and Bearnaise Sauce

DESSERT

BAKED APPLE BUNDLE

Served with cinnamon crème anglaise

WHITE CHOCOLATE MOUSSE

With Raspberry Coulis and an almond gaufrette cookie

\$75.00 PER PERSON