



VINO BISTRO

2nd Anniversary Prix-Fixe

Appetizer

Mussels and Corn Chowder
Herbed Crostini

Belgian Endive and Bleu Cheese Salad
Walnuts, Honey-Lemon Vinaigrette

New Zealand Lamb Lollipop
Chimichurri, Rosemary Demi, Celery Root Purée

Main

Herb Crusted Icelandic Cod
Salmon Roe and Champagne Beurre Blanc, Winter Vegetable Medley, Gnocchi

Pan Seared Duck Breast
French Lentils, Rosemary Demi, Celery Root Purée

Filet Mignon
Bordelaise Sauce, Au Gratin Potatoes, Haricot Vert

Berkshire Bone-In Pork Chop
Cream Sherry and Apple Demi, Mashed Potatoes, Roasted Brussel Sprouts with Bacon

Dessert

Passionfruit Crème Brulée

Flourless Chocolate Terrine
Raspberry Coulis, Fresh Raspberries