BISTRO 821

NAPLES

3-COURSE DINNER • \$49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST

Sesame Crusted Ahi Tuna With Soba Noodle Salad

1/2 Chicken & Waffle

Mixed Berry Compote, Nashville Hot Honey

Mediterranean Watermelon Salad Mixed Greens, Watermelon, Cucumber, Feta, Mint, Red Onion, Aged Balsamic

SECOND

Ginger Soy Glazed Salmon Jasmine Rice, Haricot Verts, Ginger Garlic Aioli

Lemon Sole Lemon & Parmesan Crusted, Bistro 821 Mashed Potatoes, Local Seasonal Vegetables, Lemon Beurre Blanc

Jamaican Jerk Pork Chop Jalapeño Potato Salad, Asparagus, Pineapple Plank

Stuffed Chicken

Prosciutto Wrapped Chicken Stuffed With Goat Cheese, Sundried Tomatoes And Asparagus, Bistro 821 Mashed Potatoes, Broccolini, Creamy Peppercorn Sauce

Chilean Seabass +\$10

Miso-Sake Marinade, Bistro 821 Mashed Potatoes, Asparagus, Lemon Beurre Blanc

Coconut, Lemongrass & Ginger Crust, Jasmine Rice, Stir Fry, Thai Chili, Crushed Peanuts

Center Cut Filet +\$10 Prosciutto Wrapped, Arugula Gorgonzola Pesto Crust, Truffled Fingerling Potatoes, Haricot Verts, Tomato Medley

THIRD

NY Cheesecake Whipped Cream, Fresh Berries

Tiramisu Coffee Dipped Ladyfingers, Mascarpone, Whipped Cream, Cocoa Powder

Vanilla Crème Brûlée Rich Custard, Caramelized Sugar Crust, Whipped Cream, Fresh Berries



SIZZLE DINING COCKTAIL Embezzlemint \$16



Titos Vodka, Cucumber, Mint, St. Germain, Ginger Ale

THIS MENU CAN NOT BE COMBINED WITH ANY OTHER OFFER OR COUPON / DISCOUNT. NO SUBSTITUTIONS OR SPLIT PLATES. *CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK TO FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS