

Welcome To Black Lab Bistro

Join Us For A New Year's Eve Celebration!

Seating 4:30

Complimentary Champagne Toast

First Course

Maine Lobster Bisque, Laced With Cognac

Almond Crusted Brie, Baby Spinach, Pomegranate Glaze, Hot Pepper Pear Relish

Mixed Greens and Gala Apple, Dried Cranberries, Almonds, Feta, Sherry Vinaigrette

Entrees

Jumbo Lump Crab Cakes, Mashed Potato, Asparagus, Remoulade Sauce

Pan Seared Sea Scallops, Sweet Vermouth Crème, Pecans, Mashed Potato, Asparagus

Stuffed Salmon Fillet, Spinach-Scallop Mousse, Tomato-Shellfish Broth, Risotto, Broccoli

Rack Of Lamb, Mint Pesto Crust, Parsnip-Red Potato Mashed, Green Beans

Braised Boneless Beef Short Ribs, Mashed Potato, Roasted Carrots, Red Wine, Garlic

Desserts

Flourless Chocolate Terrine, Raspberry Coulis

Red Wine Poached Pear, Mascarpone Cheese

Vanilla Bean Crème Brulee, Fresh Berries

Black Lab Bistro, Reservation Required. A three-course prix-fixe menu at 4:30(\$45pp).

A four-course prix-fixe menu at 6:30 and 8:45 both (\$75pp). **610-935-5988**