

# **Welcome To Black Lab Bistro**

*Join Us For A New Years Eve Celebration!*

*Seatings 6:30 and 8:45*

Complimentary Champagne Toast

## *First Course*

Maine Lobster Bisque, Laced With Cognac

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

Classic Jumbo Shrimp Cocktail, Tomato-Horseradish Sauce, Fresh Lemon

Burgundy Tenderloin Tips Tart, Mushrooms, Arugula, Truffle Oil, Puff Pastry

## *Salad*

Mixed Green Romaine Hearts, Gala Apple, Dried Cranberries, Almonds, Sherry Vinaigrette

## *Entrées*

Grilled Black Angus Filet Mignon & Jumbo Lump Crab Cake, Masher, Asparagus, Bearnaise

Lobster Tail Stuffed With Lump Crab Meat, Seafood Mac n Cheese, Asparagus, Hollandaise

Pan-Seared Chilean Sea Bass, Brandied Shrimp Sauce, Saffron Risotto, Broccoli

Pan Seared Duck Breast, Scallops, Cauliflower Puree, Black Currant-Merlot Gastrique

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

## *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