



Caprice bistro



New Year's Eve Dinner

\$40

Appetizers

Choice of:

Lobster Bisque smooth, creamy soup, made from lobster shells, brandy, tomato

Escargots Saint Sylvestre garlic, roquefort cream sauce

Veal Sweetbrads pan fried w/wild mushrooms

Frog Legs pan fried w/Provencal vinaigrette

Pork cheeks Flamande braised in Belgian beer sauce

Salad Nouvel An Artisan lettuce, goat cheese, croutons, Verjus dressing

Entrees

Choice of:

Lamb Shank Cassoulet served w/ rosemary jus & beans

Venaison Osso Bucco served w/ chestnuts, lingonberrie, apple, Syrah wine sauce

Salmon "en crouete" w/ Beurre Blanc

Assiette Bohemienne Duck confit, Pork, sausage, potatoes on braised sauerkraut

Seafood Waterzooi Selection of freshest seafood, shellfish in herb cream broth

Rabbit braised in wild mushroom sauce, with pasta

Dessert

The Triplet of Homemade Desserts

Filet Mignon available as an option (add 10\$) please ask your server

Foie Gras available as an option (add 5\$) please ask your server



Thierry Moity: Chef Owner - Patricia Moity: Host

910.815.0810

Capricebistro.com

(Cork Fee \$25)