



Caprice bistro



New Year's Eve Dinner

\$45

Appetizers

Choice of:

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

Petite Charcuterie Duet of Pates, Saint Angel cheese, cornichons, crostinis

Frog Legs pan fried w/Provençal vinaigrette

Escargots "du Nord" sauteed, cream, cognac, roquefort, parsley, garlic

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

Entrees

Choice of:

Duck Duet pan roast breast and confit, gastrique sauce

Salmon en croute baked in puff pastry, stuffed w/ flounder mousse, beurre blanc

Lamb Shank Cassoulet style, beans, rosemary, herbs de Provence jus

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

Beef Short Ribs braised Syrah wine sauce, with mashed potatoes, jardiniere

Dessert

The Triplet of Homemade Desserts



Thierry Moity: Chef Owner - Patricia Moity: Host

910.815.0810

Capricebistro.com