



Caprice bistro



New Year's Eve Dinner

\$55

Appetizers

Choice of:

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

Escargots Saint Sylvestre garlic, roquefort cream sauce

Frog Legs pan fried w/ Provencal vinaigrette

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

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

Entrees

Choice of:

Duck "Duet" Pan seared breast and confit, gastrique orange sauce

Salmon "en croute" baked in puff pastry, w/ Beurre Blanc

Beef Short ribs Bourguignon style, jardiniere...

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

Lamb Shank, braised, Cassoulet style, beans, rosemary...

Dessert

The Triplet of Homemade Desserts

Foie Gras terrine (add 5\$)



Thierry Moity: Chef Owner - Patricia Moity: Host

910.815.0810

Capricebistro.com

(Cork Fee \$25)