Valentíne's Day at Bístango

Three-course Menu

Starters

Choice of One

Lobster Rémoulade Salad

Dressed Lobster, Frisée, Sweet Tomatoes

Shrimp Cocktail

Horseradish Sauce, Garlic Crostini

Beef Short Rib Ravioli

Spinach and Porcini Mushrooms

Tuna Tartar

Chili Vinaigrette, Avocado, Root Chips

Two Hearts Salad

Artichoke & Palm Hearts, Sweet Vinaigrette, Pistachio, Brin d'Amour Cheese

Truffle Soup

Winter Mushrooms, Goat Cheese, Chervil

Main Courses

Choice of One

Seared Scallops

Spanish Almonds, Cauliflower, Raisins, Capers

Pecan Crusted Salmon

Spaghetti Squash, Blood Orange

Roasted Chicken Breast

Boursin Cheese, Roasted Potatoes, Thyme Jus

Carved Filet Mignon

Beef Tenderloin Carved to Order, Yukon Potato Purée, Caramel Onion and Carrot, Red Wine Sauce

Baked Chilean Sea Bass

Exotic Mushroom-Asparagus Risotto, White Truffle, Concord Grape Reduction

Rack of Lamb

Potato Purée, Green Bean, Rosemary Jus

Ribeye Steak Frites

French Fries, Peppercorn Sauce

Dessert

Chocolate Decadence Cake

Chantilly, Raspberry Sauce

\$68.00/person (tax and gratuity are not included)

Reservations Hours 5pm-11pm

Live Music 7pm-11pm