

# **BISTRO** T W O E I G H T E E N

December 31, 2020

## **First**

### **Beef Tenderloin Tartare\***

Capers, Sea Salt, Grilled Country Bread, Farm Egg

### **Gulf Shrimp Cocktail**

Lemon, Cocktail Sauce

### **Charred Spanish Octopus**

Chorizo, Romesco, Squid Ink Aioli

## **Second**

### **Maine Lobster Bisque**

Crème Fraiche, Chives

### **Bistro Burrata Salad**

Butternut Squash, Butter Lettuce, Sherry Gastrique

### **New Orleans Style File Gumbo**

Crawfish, Shrimp, Andouille

## **Main**

### **Pan Seared Gulf Red Snapper**

McEwen's Yellow Corn Grits, Fried Okra

### **Duck Confit**

Breast Slices, Haricot Vert, Fingerling Potato, Veal Glace

### **Beef Wellington\***

Pastry Wrapped Filet Mignon, Mushroom Duxelles, Sauce Chasseur

### **Butter Basted Sea Scallops**

Oven Roast Tomato, Wilted Baby Spinach

## **Dessert**

### **Dark Chocolate Mousse, Whiskey Ice Cream**

### **Cranberry Orange Galette**

Menu subject to change

75 per person excluding beverage, tax and gratuity

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

**Bistro 218 North 20<sup>th</sup> Street Birmingham, AL 35203 [www.bistro218.com](http://www.bistro218.com) 205-983-7999**