



December 31, 2022

First

***Beef Tenderloin Tartare**

Capers, Sea Salt, Grilled Country Bread, Farm Egg

Gulf Shrimp Cocktail

Lemon, Cocktail Sauce

Charred Grilled Baby Artichoke

Shaved Parmesan, Roasted Garlic Aioli

Second

Yam and Butternut Squash Rosti

Green Goddess, Arugula, Farm Egg, Crispy Parsnip

Market Salad

Arugula, Chèvre, Bacon, Potato, Haricots, Tomato

Maine Lobster Bisque

Crème Fraiche, Chives

Main

In Season Gulf Fish

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, Veal Glace

Char Grilled Rack of Lamb

Wild Mushroom Farro, Grilled Asparagus

Dessert

Chocolate Pomegranate Entremet

Almond Pear Gateau

125.00 per person excluding beverage, tax and gratuity

Menu subject to change

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
Bistro 218 North 20th Street Birmingham, AL 35203 www.bistro218.com 205-983-7999