

# The Bistro

## New Year's Eve 2022 4 Course Dinner

### First

**Burrata**

kaluga caviar, black mission figs

OR

**Lune Piene Raviolo**

castlemango, black truffle

### Second

**Bay Scallops**

parsnip, balsamico de modena, sage

OR

**Halibut**

turnip, golden raisin, alba truffle sauce

### Third

**Lamb Crepinette**

lamb sausage, leek purée, crispy sunchokes

OR

**Filet of Beef**

purple potato purée, red onion, creamed radicchio

### Dessert

**Lemon Torte**

OR

**Chocolate Budino + Gold Leaf**

\$275 per person

21 and over only  
(plus tax & gratuity)

5:30pm & 8:30pm Seatings

Includes 4-course dinner  
and admission to the  
Biosphere After Party.

Cash Bar.

Dressy casual attire,  
no jeans please.

# Bottled Beer

**Moretti** 9

**Fat Tire** 9

**Moretti La Rossa** 9

**Sierra Nevada Hazy IPA** 9

**Dogfish 90 Minute IPA** 10

# Draft Beer

**Peroni** 9

**Yuengling** 9

**FOH** 9

**Coors Light** 9

# Seltzer

**White Claw** 10

**Lime** or **Black Cherry**

# Hemp Infused Seltzer

**Lemon + Raspberry** 13

**Blackberry, Blueberry + Basil** 13

**Cucumber, Lime + Mint** 13

**Blood Orange, Ginger + Mint** 13

# Specialty Cocktails

**What You Fancy** 18

bluecoat gin, lemon juice, orange zest,  
chandon garden spritz

**Down The Rabbit Hole** 18

rabbit hole cavehill bourbon, feigling fig  
liqueur, solerno blood orange liqueur,  
lemon juice, hibiscus syrup

**Biscotti Doesn't Know** 18

brugal añejo rum, cruzan aged light rum,  
fernet branca, orgeat, lime juice,  
pineapple juice

**Buon Viaggio** 18

glenlivet caribbean reserve, bergamot liqueur,  
lemon juice, honey, fever-tree ginger beer

**New Growth** 18

belvedere vodka, hibiscus syrup,  
lemon juice, solerno blood orange liqueur

**Pompeii** 18

volcan tequila, campari, lime juice,  
agave, fever-tree grapefruit soda

# Sangria

**Pick Your Wine:**

**Scandalous Red, Notorious Rosé,  
Infamous White, Chandon Garden Spritz**

ketel one oranje, crème de pêche,  
pamplemousse, aperol

# Sparkling Wine

**Prosecco** 15 | 56

bisol, jeio, brut, italy

**Cava** 14 | 52

vin el cep gelida, brut,  
gran reserva, spain {organic}

# White Wine

**Dry Riesling** 14 | 52

pacific rim, columbia valley,  
washington state {organic}

**Sauvignon Blanc** 12 | 44

frenzy, marlborough, new zealand

**Pecorino** 13 | 48

umani ronchi, vellodoro, marche, italy

**Pinot Grigio** 13 | 48

era, veneto, italy {organic}

**Vermentino** 12 | 44

prelius, maremma, tuscan, italy

**Chardonnay** 20 | 76

frank family, carneros, california

# Rosé

**Blend** 14 | 52

peyrassol, la croix rose,  
côtes de provence, france

# Red Wine

**Montepulciano d'Abruzzo** 12 | 44

umani ronchi, podere, abruzzo, italy

**Pinot Noir** 18 | 68

routestock, sonoma coast, california

**Chianti Classico** 16 | 60

volpaia, tuscan, italy {organic}

**Valpolicella** 15 | 56

buglioni, l'imperfetto, veneto, italy

**Malbec** 14 | 52

terrazas de los andes, reserva,  
mendoza, argentina

**Brunello di Montalcino** 28 | 108

la valentiano, tuscan, italy

**Cabernet Sauvignon** 15 | 56

b side, north coast, california

**Nero d'Avola** 14 | 52

feudo montoni, lagnusa, sicily

# Dessert Wine

**Moscato d'Asti** 10

nivole, michele chiaro,  
piedmont, italy

**Zibbibo** {500ml} 16

nika nika, passito di pantelleria,  
sicily, italy

**Brachetto d'Aqui** 14 | 52

boglioni, piedmont, italy