

Joey Bistro
Presents
NEW YEARS EVE DINNER
Wednesday, December 31, 2008

ANTIPASTI

Choice of:

ITALIAN SHRIMP COCKTAIL

Rosemary and Lemon marinated Shrimp served with Joey Salsa Verde

MEDITERRANEAN ANTIPASTO

Assortment of Cheeses, cured Meats and marinated Vegetables from the Mediterranean

MELTED BRIE AND ROASTED GARLIC ON CROSTINI

With warm Apple Walnut Compote

INSALATA e ZUPPA

Choice of:

LOBSTER BISQUE AND CAVIAR

Rich and creamy Lobster Bisque with American Osetra Caviar

MIXED GREENS SALAD

Topped with roasted Hazelnuts and Raspberry Vinaigrette

SPECIALITA' DELLA CASA

Choice of:

TOASTED ANGEL HAIR AND SAFFRON CHICKEN

Rock Shrimp and Tomato Broth tossed in toasted Angel Hair and Saffron scented Chicken finished with Lemon Aioli

CRAB CANNELONI

Sweet Jumbo Lump Crab and Fresh Ricotta rolled in House made Pasta with Tarragon Cream

GORGONZOLA FILET MIGNON

Filet Mignon with Gorgonzola Demi Sauce served with Garlic Crushed Potatoes

LOUP DE MER IN CARTOCCIO

Delicate Mediterranean Sea Bass cooked with Herbs and lemon in Parchment Paper served with Black Pepper Linguine

SUN DRIED TOMATO RAVIOLI

House made Pasta stuffed with Sun Dried Tomato, Feta Cheese and Mozzarella Burrata covered in a Chianti Tomato Fresco

NEW YORK STEAK AND PROSCIUTTO

New York Steak topped with Prosciutto, roasted Artichokes and Chianti Butter

GRILLED RADIACHIO RISOTTO

Marinated and charred, tossed with Mascarpone whipped Risotto and drizzled with Aged Balsamic

DOLCE

PORT POACHED PEAR

Poached in Aged Ruby Port and stuffed with Mascarpone Mousse and Chocolate Gelato

Sixty Dollars

Children Ages 6-12, Twenty Dollars

Presented by Executive Chef Danny Woodbridge