



New Year's Eve at The Bistro

AT MARSHDALE

\$65 per person* | 3 Course Set Menu

Sunday, December 31, from 5:00pm – 9:00pm last seating

No regular menu, No happy hour | *Tax and gratuity excluded

Starters

French Onion Soup-
Parmesan and Mozzarella Crostinis

Coquille St. Jacques-
Scallops, Rock Shrimp, Tomato
Cream Sauce, Puff Pastry

Duck Liver Pate (GF) -
Aged Cognac, House Preserves,
Toast Points

Caesar Salad (GF)-
Romaine Lettuce, Caesar Dressing,
Croutons, Aged Parmesan

Bistro Salad (GF)- Field Greens,
Blue Cheese, Apple, Pistachios,
Blackberry Vinaigrette

Mains

Alaskan King Crab Legs (GF)-
Drawn butter and Lemon

8oz Filet Mignon (GF)-
Merlot and Porcini Mushroom
Demi Glace

Cheese Tortellini- Basil Pesto
Cream Sauce, Button Mushrooms,
Sundried Tomatoes, Baby Spinach

Duck Confit (GF)- Braised Hind
Quarter, Apple Marmalade, Cider
Glaze

Mahi Mahi- Parmesan Herb Crust,
Pineapple Beurre Blanc

Desserts

Vanilla Cheesecake (GF)-
Berry Port Coulis

Crème Brulee (GF)- Espresso

Tiramisu- Crème Anglaise

Chocolate Mousse (GF)-
Candied Orange

Raspberry Sorbet (GF)

Ice Cream (GF)-
Vanilla or Sea Salt Caramel

(GF) = Gluten Free

Credit Card Information Required For All Reservations | Reservations Strongly Recommended
\$10 cancellation fee if less than 48 hours before reservation

Visit our website : www.TheBistroAtMarshdale.com | Call us at 303-674-7670.

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