# Bistro on Main Skylark Holiday Dinner Celebration

Thursday | December 12 | 2019 thirty-five dollars

## **Appetizers**

Bistro's House Made Cherrystone Clam Chowder

#### Bistro Baby Mixed Greens Salad\*

Grape Tomatoes, Pickled Onions, Cucumbers, House Herbed Vinaigrette

#### House Caesar

Chopped Romaine, Baby Kale, Grated Parmesan Cheese, House Croutons, White Anchovies, with Lemon Caper Caesar Dressing

#### Crispy Local Rhode Island Calamari

Flash Fried Rings & Tentacles, Onions, Banana Peppers, Lemon Caper Aioli

#### **Crispy Duck Spring Rolls**

Roasted Vegetables, Duck Confit, Almonds and Rice Noodles Flash Fried with Thai Cucumber Salad, Sweet Soy & Sweet Chili Sauces

#### Entrées

#### Portuguese Scrod\*

A Bistro Classic! House Made Chorizo with Peppers, Tomatoes, Onions, Jalapeño, Cilantro, Clam Juice, Rice and Vegetables

#### Wild Mushroom Raviolis

With Gorgonzola Cream Sauce, Tomatoes, Sautéed Spinach, Roasted Garlic and Grated Parmesan

### Crispy Chicken Milanese

Panko Herb and Parmesan Crusted Chicken Breast, Roasted Tomato Angel Hair Pasta, Balsamic Syrup, Tomato Basil Kalamata Olive Crudo and Pine Nuts

#### Rigatoni Bolognese

Tim's Meat Sauce Ragout with Beef, Port, Veal and Pancetta, Red Sauce and Cream, Fresh Rigatoni, Parmesan Cheese and Basil Ricotta

#### Herb-Marinated Grilled Prime Sirloin Coulette Steak

With Herb Roasted Fingerling Potatoes, Grilled Vegetables, Cabernet Mushroom Demi Glace and Truffle Emulsion

#### Dessert

Your choice of any one of our homemade pastries!

\*gluten free