

THE DISH
BISTRO



*Rustle up Some Character this
New Year's Eve*



THE DISH & THE RUNAWAY SPOON
BISTRO & CATERING

Rustle up Some Character

Two Menu Choices!

\$30⁰⁰/person or

\$50⁰⁰/2 people

**Both Menus Start it Off
Right with a Toast...**

PROSECCO and your choice of:
Chambord Black Raspberry Liquor
St Germain Elderflower Liquor
Pama Pomegranate Liquor

Private Room available for Special Events
Live Jazz Saturday | Dinner & Movie Night



Bistro 780 488 6641 12417 Stony Plain Rd, Edmonton
Catering 780 488 6181 TheDishandSpoon.com

Have what you like!

\$30⁰⁰/person *gst and gratuity (18%) not included.

Choose a Starter

Scallops with Maple Mustard on Chinese Spoon
Curry Turkey Sliders with an Apple Ginger Chutney
Pear and Cambazola Triangles with Thyme

Choose a Entree

Cherry Balsamic Short Ribs
Braised in a cherry, fennel and balsamic reduction.

Pan Fried Pork Tenderloin
Topped with a lemon caper butter.

Sticky Chicken
Oven roasted half chicken with thyme, honey & lime.

Wild Mushroom Risotto
With sundried tomato, tarragon and seasonal wild mushrooms.
Served with a garlic crustini.

Seafood Crepe
A mix of prawns, cod and smoked salmon folded into homemade crepes with a light fresh dill cream. Served with rice pilaf and season vegetables.

Vegan Curry with Rice
A medley of seasonal vegetables with a mild curry and coconut milk served over jasmine rice.
Modified with: Beef, chicken, shrimp or Portobello mushroom

Choose a Dessert

Classic Double Chocolate Fudge Brownie
Rich brownie with ice cream, whip cream, chocolate, and caramel sauce.

The Tart Lemon Tart
Fresh-squeezed lemon curd served in a flaky, sugared phyllo crust with raspberry sauce and whipped cream.

Old Fashioned English Sticky Toffee Pudding
Served with ice cream, whipped cream, oozing with toffee caramel sauce.

Raspberry White Chocolate Crème Brûlée
Baked with whole raspberries, and is served with a side of whip cream.

Dutch Upside Down Apple Cake

Classic Tiramisu with Frangelico

Served with garlic
mashed potatoes
and seasonal
vegetables.

Share a plate for 2

\$50⁰⁰/2 people *gst and gratuity (18%) not included.

Charcuterie for 2 (this is a meal)

Charcuterie {shar-COO-turh-ree}; The art of making sausages and other cured, smoked and preserved meats. The French in the 15th century were the first to give it a name and turn it into a respectable trade.

Served on a platter, dive into these delicacies.

Meat and Pate
Hungarian Sausage, Prosciutto, House Made Pate

Cheeses
Fontina, Chevre, Cambazola

Roasted Vegetables
Purple Yams, Red Peppers and Fennel

Spreads
Big Rock Traditional Beer Mustard, Fig Paste and Blueberry Chutney

Breads
Baquette, Olive Bread, Rye Crisps

Pickles
Juniper Berries, Asparagus, Artichoke Hearts



Book Now!

Ring in 2012 with Our Characters!

Limited Space Available

Ask your server or call The Dish 780 488 6641