Join us for the
LONG TABLE
EVENT

Christmas
IN NAPLES

Friday, December 6 & 7
46th Annual Christmas Walk and Tree Lighting Ceremony

Ring in the holidays during a two-day Christmas Fest as the city’s exquisite tree is lit, along with a live Nativity scene, an operatic concert, snow, ice skating and skate rentals, a visit from Santa, and a new culinary tradition: on-street Long Table dining with 14 of 5th Avenue South’s finest restaurants. The Long Table is a feast for the eyes, giving prizes for the most inspired table design, Dec. 6, 6 p.m. to 10 p.m.

For seating at a 1,600 foot long table that spans down the double yellow line along 5th Avenue South – it’s Naples love-liest dining table, one that runs more than five blocks and be ready to make some wonderful memories, collect a specialty souvenir, and get into the holiday spirit! Naples-style.
4 COURSE DINNER
$75 PER PERSON
(plus tax and 20% gratuity)

2 SEATINGS
DECEMBER 6TH & 7TH
5:30PM & 7:30PM

Reservations a must.
Only 40 spots available at each seating.
View menu at Bistro821.com

239.261.5821
821 FIFTH AVENUE SOUTH, NAPLES FL 34102
www.bistro821.com
$75.00 per person Menu
(Plus Tax and 20% Gratuity)

- Appetizer -
  Spring Rolls
  Goat Cheese Spring Rolls served with a Raspberry Maple Dipping Sauce
  Crispy Ahi Roll
  With Triple Soy, Fresh Wasabi and Pickled Ginger
  Jumbo Prawns
  Marinated Sugar Cane Skewered Jumbo Prawns served
  With Sushi Rice Cake and Thai Sweet and Spicy Chili Peanut Sauce
  Baked Brie
  Wrapped in Puff Pastry with Figs and Truffle Oil garnished with Wild Mushroom Sauce

- Salad -
  Bistro Salad
  Organic Baby Greens Tossed with Pine Nuts, Walnuts, Sun Dried Tomato,
  Gorgonzola Cheese, Bermuda Onion and Marinated Exotic Mushrooms finished with Balsamic Vinaigrette
  Caesar Salad
  With Hearts of Romaine, Grana Padana Cheese and Anchovy
  Nut & Berry Salad
  Baby Greens with Assorted Dried Fruits, Nuts and Berries, and Raspberry Maple Vinaigrette

- Entrée -
  Pick Two
  Sea Bass • Snapper • Jumbo Prawns • Wagyu Sirloin • Tuna
  All portions are half-size portions served with Mashed Potatoes, Fresh Vegetables with their Various Sauces
  Grilled 16 oz Ribeye Steak
  Dusted with Herbs and Spices and served with Whipped Carrot Mashed and Fresh Vegetables
  Miso-Sake Glazed Sea Bass
  Glazed in a Miso-Sake Marinade served with Whipped Carrot Mashed, Asparagus and
  finished with a Lemon Beurre Blanc
  Bistro Duck
  Roasted Breast served over Whipped Carrot Mashed, Asparagus, and finished with a Honey Mustard Glaze
  Kurobuta “Shake & Bake” Pork Chop
  Fresh Herbs, Smoked Bacon and Panko crust served over a bed of Mushroom Rissoto and Broccolini

- Dessert -
  Crème Brulée
  Rich Vanilla Custard topped with a Crisp Caramelized Sugar Crust
  Flourless Chocolate Cake
  With Raspberry Coulis and Whipped Cream and Fresh Berries
  Cheese Cake of the Day
  With Fresh Berries and Whipped Cream

*Prices and Availability of Items may change due to Market Prices and Conditions