



## 201 Bistro @ Wise Guys

### *Course I*

“Turf” paella, pork, chicken and beef with rice and vegetables

Fried calamari, sweet corn salsa, sweet and sour sauce

Caribbean shrimp cocktail, colossal shrimp with a Malibu rum cocktail sauce

### *Course II*

Pan-seared snapper, cous cous, crabbed stuffed endive and ginger citrus vinaigrette

Black and bleu beef wellington, an aged filet with wild mushrooms and bleu cheese wrapped in puff pastry served with garlic mash, green beans and a sweet red wine sauce

“Homemade” chicken pot pie, perfectly baked puff pastry filled with moist chicken and fresh vegetables

### *Course III*

Orange marmalade puff, ganache and crème anglaise

Chocolate lava cake, ganache and vanilla bean ice cream

Raspberry cheesecake chimichangas