



FULTON ST.

BISTRO | BAR

REVEILLON MENU

First Course

choice of

Oyster Brie Soup

Chicken and Andouille Gumbo

with popcorn rice

Second Course

choice of

Mixed Green Salad

*with mandarin orange segments, spiced pecans, feta, croutons,
pickled red onions & okra, and cane vinaigrette*

New Orleans BBQ Shrimp Pie

*roasted sweet potato mash in a tart shell topped with jumbo shrimp
sautéed in New Orleans BBQ sauce garnished with sweet potato hay stack*

Third Course

choice of

Roasted Duck a L'Orange

*slow roasted partially deboned duck with spiced pecan cornbread dressing,
grilled asparagus, seared roma tomato, finished with a citrus cane glaze*

Cajun Bouillabaisse

a hearty stew of oysters, shrimp, mussels and fresh fish

Herb Crusted Lamb Chops

*four bone rack of Colorado raised lamb,
drizzled with chamomile tea infused demi-glace, and seasonal fresh grown vegetables*

Dessert

Egg Nog Crème Brulee

Warm Sweet Potato Pie with Pecan Praline Sauce

\$45++