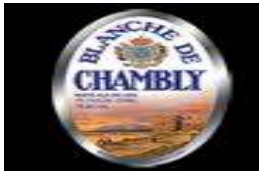




Unibroue Beer Dinner at Bistro 55
Seasonal Kitchen & Bar
Wednesday, March 23rd 6:00-9:00
Call 201-845-3737 for Reservations

First Course



Blanche De Chambly

Blanche de Chambly Beer Battered Baby
Vegetables with Orange Saffron Aioli

Second Course



La Fin Du Monde

Rabbit Ragout Filled Crepe with Black Trumpet
Mushroom Cream, Seared Foie Gras, Port Wine
Reduction & Seasoned Baby Water Cress

Third Course



Ephemere Apple

Curried Apple & Celery Root Salad with Pork
Medallion Confit

Main Course



Maudite

Roasted Goat Cheese Crusted Rack of Spring Lamb
& Milk Braised Leg of Lamb with Parmesan Soft
Polenta, Grilled Poached Pear, Shaved Fennel
Salad & Fried Cherry Tomatoes

Dessert Course



Trois Pistoles

Chocolate Cake Topped with Sweet Italian Style
Meringue, Pretzel Ice Cream, Cherry Cream Filled
Cannolis, Fresh Berries and Vanilla Anglaise.