

{ BISTRO 82 }

PLATED DINNERS

MENU A - \$60 PER PERSON

Appetizers

Choose One;

Orange Cauliflower
ginger, sesame, mirepoix, orange marmalade, cashews
- VG -

Crab & Artichoke Dip
artichoke hearts, blue crab, cream cheese, pickled mustard seeds, crostini

Steak Tartare
hand cut beef, dijon mustard, quail egg, capers, pickle relish

First Course

Choose One;

Chopped Bistro Salad
egg, cured tomato, carrot, butter crouton, parmesan, buttermilk ranch
- V -

Caesar Salad
deli rye crouton, radish, parmesan

Entrée Course

Choose Three;

Free Range Organic Brick Chicken
polenta, french beans, citrus gremolata, rosemary-lemon jus

Salmon Succotash
white bean, red pepper, pea, corn, fingerling, pistou
- GF -

Pasta Bolognese
pappardelle pasta, san marzano tomato, cream

Vegetable Risotto
parmesan risotto, oyster mushroom, edamame, pearl onion
- V -

Dessert Course

Choose One;

Chocolate Tart
chocolate ganache, sea salt, milk ice cream, cacao nibs

Cinnamon Sugar Beignets
salted caramel, caramelized banana

Lemon Boudino
meyer lemon curd, compressed strawberry, basil seeds
- GF -

MENU B - \$70 PER PERSON

Appetizers

Choose one;

Orange Cauliflower
ginger, sesame, mirepoix, orange marmalade, cashews
- VG -

Steak Tartare
hand cut beef, dijon mustard, quail egg, capers, pickle relish

Crab & Artichoke Dip
artichoke hearts, blue crab, cream cheese, pickled mustard seeds, crostini

First Course

Choose Two;

Chopped Bistro Salad
egg, cured tomato, carrot, butter crouton, parmesan, buttermilk ranch
- V -

Caesar Salad
deli rye crouton, radish, parmesan

Soup du Jour
chef's selection

Entrée Course

Choose Three;

Free Range Organic Brick Chicken
polenta, french beans, citrus gremolata, rosemary-lemon jus

Salmon Succotash
white bean, red pepper, pea, corn, fingerling, pistou
- GF -

Steak Frites
NY strip, pommes frites, bearnaise, maitre d'butter

Pasta Bolognese
pappardelle pasta, san marzano tomato, cream

Vegetable Risotto
parmesan risotto, oyster mushroom, edamame, pearl onion
- V -

Dessert Course

Choose One;

Chocolate Tart
chocolate ganache, sea salt, milk ice cream, cacao nibs

Cinnamon Sugar Beignets
salted caramel, caramelized banana

Lemon Boudino
meyer lemon curd, compressed strawberry, basil seeds
- GF -

MENU C - \$80 PER PERSON

Appetizers

Choose One;

Orange Cauliflower
ginger, sesame, mirepoix, orange marmalade, cashews
- VG -

Steak Tartare
hand cut beef, dijon mustard, quail egg, capers, pickle relish

Crab & Artichoke
artichoke hearts, blue crab, cream cheese, pickled mustard seeds, crostini

Shrimp Cocktail

jumbo shrimp, cocktail sauce, lemon

First Course

Choose Two;

Chopped Bistro Salad
egg, cured tomato, carrot, butter crouton, parmesan, buttermilk ranch
- V -

Caesar Salad
deli rye crouton, radish, parmesan

Soup du Jour
chef's selection

Goat Cheese Salad
granny smith, mixed nuts, rum raisins, honey balsamic
- V -

Entrées

Choose Three;

Free Range Organic Brick Chicken
polenta, french beans, citrus gremolata, rosemary-lemon jus

Salmon Succotash
white bean, red pepper, pea, corn, fingerling, pistou
- GF -

Steak Frites
NY strip, pommes frites, bearnaise, maitre d'butter

Pasta Bolognese
pappardelle pasta, san marzano tomato, cream

Filet Mignon
8 oz. filet, duchess potato, broccolini, Zip sauce

Vegetable Risotto
parmesan risotto, oyster mushroom, edamame, pearl onion
- V -

Dessert Course

Choose One;

Chocolate Tart
chocolate ganache, sea salt, milk ice cream, cacao nibs

Cinnamon Sugar Beignets
salted caramel, caramelized banana

Lemon Boudino
meyer lemon curd, compressed strawberry, basil seeds
- GF -

*Menus are subject to 6% sales tax, 20% gratuity and 3% admin fee*Menus are subject to change*Vegan options upon request*Have a special request-let us know*