

{ BISTRO 82 }

PLATED DINNERS

MENU A - \$60 PER PERSON

Appetizers

Choose Two;

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

Lobster Brandade Croquettes
saffron-lobster salad, snap pea, lemon, coulis

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

First Course

Choose One;

Chopped Bistro Salad
egg, cured tomato, carrot, parmesan, buttermilk ranch

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

Lasagna
one hundred layers, bolognese, bechamel, marinara, grana padano

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

Dessert Course

Choose One;

Chocolate Tart
chocolate ganache, sea salt, milk ice cream

Lemon Boudino
meyer lemon curd, compressed strawberry, basil seeds

MENU B - \$70 PER PERSON

Appetizers

Choose Two;

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

Lobster Brandade Croquettes
saffron-lobster salad, snap pea, lemon, coulis

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

First Course

Choose Two;

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

Mixed Greens Salad
granny smith, nuts, rum raisins, honey balsamic

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

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

Lasagna
one hundred layers, bolognese, bechamel, marinara, grana padano

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

Dessert Course

Choose One;

Chocolate Tart
chocolate ganache, sea salt, milk ice cream

Lemon Boudino
meyer lemon curd, compressed strawberry, basil seeds

Cinnamon Sugar Beignets
salted caramel, caramelized banana

MENU C - \$80 PER PERSON

Appetizers

Choose Two;

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

Lobster Brandade Croquettes
saffron-lobster salad, snap pea, lemon, coulis

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

Shrimp Cocktail

jumbo shrimp, cocktail sauce, lemon

First Course

Choose Two;

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

Mixed Greens Salad
granny smith, nuts, rum raisins, honey balsamic

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

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

Lasagna
one hundred layers, bolognese, bechamel, marinara, grana padano

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

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

Dessert Course

Choose One;

Chocolate Tart
chocolate ganache, sea salt, milk ice cream

Lemon Boudino
meyer lemon curd, compressed strawberry, basil seeds

Cinnamon Sugar Beignets
salted caramel, caramelized banana

*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*