

{ 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, butter crouton, parmesan, buttermilk ranch

Caesar Salad
deli rye crouton, radish, parmesan

Entrée Course

Choose Three;

Free Range Organic Brick Chicken
papas bravas, charred broccolini, rosemary-lemon jus

Loch Duart Salmon
stewed lentils, arugula, tomato, preserved lemon, basil

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

Stewed Lentil Ratatouille
french green lentils, zucchini, yellow squash, preserved lemon, basil
- vegetarian -

Dessert Course

Choose One;

Chocolate Tart
dark chocolate ganache, salted caramel, milk ice cream

Lemon Boudino
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;

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
papas bravas, charred broccolini, rosemary-lemon jus

Loch Duart Salmon
stewed lentils, arugula, tomato, preserved lemon, basil

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

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

Stewed Lentil Ratatouille
french green lentils, zucchini, yellow squash, preserved lemon, basil
- vegetarian -

Cinnamon Sugar Beignets
salted caramel, caramelized banana

Dessert Course

Choose One;

Chocolate Tart
dark chocolate ganache, salted caramel, milk ice cream

Lemon Boudino
lemon curd, compressed strawberry, basil seeds

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
papas bravas, charred broccolini, rosemary-lemon jus

Loch Duart Salmon
stewed lentils, arugula, tomato, preserved lemon, basil

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

Stewed Lentil Ratatouille
french green lentils, zucchini, yellow squash, preserved lemon, basil
- vegetarian -

Dessert Course

Choose One;

Chocolate Tart
dark chocolate ganache, salted caramel, milk ice cream

Lemon Boudino
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*