

## The 808 Bistro

### Lunch -22.95

#### First Course

- Soup of the day
- Passion fruit bbq glazed shrimp skewers, strawberries & mixed greens
- Beef & veal meatballs, whipped ricotta
- Sun-dried apricots, burrata, pistachios & balsamic reduction
- Turmeric roasted cauliflower, parmesan, toasted panko
- Chopped arugula & iceberg, grapefruit segments & avocado, crispy quinoa, goat cheese, sunflower seeds & popcorn, citrus dressing
- Jumbo lump Maryland crab cake **add 7**
- New Zealand lamb chops, honey-cabernet glaze **add 5**

#### Second course

- Sole francese, roast almonds, sautéed vegetables
- Crispy skin branzino filet, creamy mashed potatoes, English peas, warm tomato tapenade
- Grilled pork rib eye, soffrito risotto, crumbled pork rind
- Citrus roasted 1/2 chicken, turnip puree & grilled asparagus
- “Beyond burger” (%100 plant based), fig jam over mixed greens & tomatoes
- Vegan spaghetti, almond milk, roast garlic & kale, sun-dried tomatoes and truffle drizzle
- Orecchiette pasta, broccoli rabe, sausage, garlic & oil
- Pappardelle bolognese, shaved parm
- Grilled flat iron steak, roast cauliflower, Bordelaise sauce

#### Mama's Desserts

- Caramel flan
- Chocolate brownie, whipped cream
- Tortoni, amarena cherry
- Apple strudel, vanilla ice cream **add 5**



## The 808 Bistro

Dinner -32.95

### First Course

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- “Beyond burger” (%100 plant based), fig jam over mixed greens & tomatoes
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- Pappardelle bolognese, shaved parm
- Orecchiette pasta, broccoli rabe, sausage, garlic & oil
- Grilled flat iron steak, roast cauliflower, Bordelaise sauce
- Pistachio crusted halibut, sautéed spinach, citrus vinaigrette **add 11**
- Grilled filet mignon, sautéed asparagus & roast potatoes & garlic-mushroom au jus **add 9**

### Mama's Dessert

- Caramel flan
- Chocolate brownie, whipped cream
- Tortoni, amarena cherry
- Apple strudel, vanilla ice cream **add 5**