

HVRW Dinner -32.95



First Course

- Butternut squash soup, roast apples, pumpkin seeds
 - Beef & veal meatballs, whipped ricotta
- Charred bussel sprouts, ricotta, honey-truffle drizzle
 - General Sal's cauliflower, sweet-tangy sauce
 - Fried calamari & cherry peppers
- Poached pear, watercress, gorgonzola & candied walnuts, port vinaigrette
 - Pumpkin gnocchi, cognac-cream
- Jumbo lump Maryland crab cake **add 7**
- New Zealand lamb chops, honey-cabernet glaze **add 5**

Second course

- Sole francese, roast almonds, sautéed vegetables
 - Braised boneless short rib, creamy polenta
- Stuffed chicken breast (apple, cranberry), mashed potatoes, light gravy
 - Vegan spaghetti, almond milk, roast garlic & kale, sun-dried tomatoes and truffle drizzle
 - Pappardelle bolognese, shaved parm
- Orecchiette pasta, broccoli rabe, sausage, garlic & oil
 - Crispy skin branzino filet, turnip puree, spinach, warm tomato tapenade
 - 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**
- White chocolate bread pudding, caramelized banana sauce, raspberry

Inquire about our gluten-free items

see server if you have any food allergy concerns

tag us @the808bistro

(Cannot combine with any other offer or promotion)

HVRW Lunch pre-fixe 22.95



First course

- Butternut squash soup, roast apples, pumpkin seeds
 - Beef & veal meatballs, whipped ricotta
- Charred brussel sprouts, ricotta, honey-truffle drizzle
 - General "Sal's" cauliflower, sweet-tangy sauce
- Beet salad, baby arugula, sunflower seeds & goat cheese, balsamic vinaigrette
 - Pumpkin gnocchi, cognac-cream
- Jumbo-lump Maryland crab cake **add 7**
- New Zealand lamb chops, honey-cabernet glaze **add 5**

Second course

- Vegetable frittata, toast ciabatta
- Smoked salmon Benedict, ciabatta, citrus hollandaise
- Filet of sole francese, roast almonds, sautéed vegetables
 - Crispy-skinned branzino filet, creamy polenta, warm tomato tapenade
- Stuffed chicken breast (apple, cranberry) , mashed potatoes, light gravy
- Vegan spaghetti, almond milk, roast garlic & spinach, sun-dried tomatoes & truffle drizzle
- Orecchiette pasta, broccoli rabe, sausage, garlic & oil
 - Pappardelle bolognese, shaved parm
- Braised boneless short rib, creamy polenta

Dessert

- Tortoni, Amarena cherry
- Chocolate fudge brownie, whipped cream (**ice cream add 2**)
- White chocolate bread pudding, caramelized banana sauce, raspberry coulis
 - Fresh fruit, whipped cream, orange agave drizzle
- House-made apple strudel, vanilla ice cream **add 5**

Inquire about our gluten-free items

see server if you have any food allergy concerns

tag us @the808bistro

(Cannot combine with any other offer or promotion)