

## **From the Sea**

### **Sesame Crusted Mahi Mahi**

Stir-Fried Asian Vegetables, Lime Ginger Beurre Blanc

### **Miso Charred Salmon**

Mochi Rice, Edamame Puree, Crab-Shiitake Broth

### **Grilled Shrimp & Scallops**

Thai Style Stir Fried Noodles, Red Curry Sauce

### **Seared Yellowtail "Hamachi"**

Clam Fricassee, Fresh Beans, Bouillabaisse Vinaigrette

### **Stir-Fried Maine Lobster**

Jasmine Rice, Asian Vegetables, Yellow Curry Ginger Sauce

### **Grilled Ono**

Rock Shrimp Risotto, Thai Curry Basil Sauce

## **From the Land**

### **Roasted Filet**

Blue Cheese Potato Croquettes, Sauce Choron

### **Roasted Free Range Chicken**

Smoked Mashed Potatoes, Truffle Thyme Jus

### **Grilled Hunan Style Lamb Chops**

Chinese Noodle Cake, Plum Sauce

### **Grilled Niman Ranch Pork Chop**

Butternut Squash Puree, Roasted Potatoes, Cider Jus

## **Chef's Tasting Menus**

808 Chef Jean Marie Josselin brings his "Taste of Hawaii" to Las Vegas with these specially designed menus

### **Seafood Tasting**

Deconstructed Ahi Roll  
Warm Rock Shrimp Salad  
Lobster Bisque  
Sesame Crusted Mahi Mahi  
Grilled Ono

### **Shellfish Tasting**

Oyster Sampler  
Australian Bay Scallops  
Curried Oyster & Scallop Salad  
Seared Hamachi  
Stir-Fried Maine Lobster