



Bas Rouge

APPETIZERS

Kaluga Caviar, Noir *supplement \$175*

BABY ARUGULA & FENNEL SALAD
pecorino romano & champagne vinaigrette

ROASTED CAULIFLOWER SOUP
pickled chanterelles, sourdough croutons

WILD DIVER SMOKED OYSTER
poached apples, pickled fennel, dashi broth

CAULIFLOWER PANNA COTTA
pickled beets, pecan tuile, pecorino mousse

VEAL SWEETBREADS
chervil puree, crispy capers, sherry butter sauce

ROASTED SQUASH AGNOLOTTI
pecorino, sage brown butter, toasted walnuts

TUNA TARTARE* (*\$20 supplement*)
cucumber, crème fraîche, salmon roe, rye wafer & kaluga caviar

UNI PASTA* (*\$20 supplement*)
capellini, chive, kaluga caviar

ENTREES

GRILLED MONKFISH

pearl onions, bacon lardons, cannellini beans, Prosciutto dashi

GREEN CIRCLE CHICKEN "BALLOTINE"

potato puree, golden chanterelles, roasted chicken jus

SEARED SCALLOPS

celery root puree, ocean herb broth, coral tuile

WHITE TRUFFLE PAPPARDELLE (\$65 SUPPLEMENT)

robiola bosina cheese

ROHAN DUCK BREAST

vanilla glazed turnip, coffee spiked date puree, blackberry gastrique

PRIME BEEF FILET

asparagus, maitake mushrooms, potato and truffle pave, madeira jus

HALIBUT

swiss chard, sweet potato, warm soy butter sauce

3 COURSES *for* \$85

4 COURSES *for* \$100

3 COURSE WINE PAIRING *for* \$75 OR PREMIUM *for* \$125

4 COURSE WINE PAIRING *for* \$100 OR PREMIUM *for* \$150

Executive Chef Harley Peet

Chef de Cuisine Phil Lind