



# *Bas Rouge*

## APPETIZERS

**Kaluga Caviar, Noir** *supplement \$175*

BABY ARUGULA & FENNEL SALAD  
pecorino romano & champagne vinegarette

CHICKEN CONSOMMÉ  
fines herb palatschinken

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

WILD DIVER SMOKED OYSTERS  
hon shimeji, pickled fennel, dashi broth

EXOTIC MUSHROOM TERRINE  
roasted pistachios, sage truffle oil

RAVIOLI OF SCAMPI  
parmesan brodo, crispy garlic

CAPPELLINI WITH UNI BUTTER\* (*\$20 supplement*)  
capellini, chive, kaluga caviar

VEAL SWEETBREADS  
chervil puree, crispy capers, sherry butter sauce

\*CONSUMPTION OF RAW OR UNCOOKED MEATS MAY INCREASE THE RISK OF FOODBORNE ILLNESS

## ENTREES

### SEARED SCALLOPS

curried parsnips, harissa, pomegranate

### SKATE WING

braised leeks, citrus potato puree, meunière sauce

### MONKFISH

yukon golds, P.E.I mussels, chorizo emulsion

### WHITE TRUFFLE PAPPARDELLE (\$65 SUPPLEMENT)

robiola bosina cheese

### GREEN CIRCLE CHICKEN BREAST

pan roasted bone-in, spinach, pioppini mushrooms, potato puree, natural jus

### ROHAN DUCK BREAST

vanilla glazed turnip, coffee spiked date puree, blackberry gastrique

### BEEF SHORT RIB

braised endive, maitake mushrooms, turnip puree, fresh horseradish

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*