



Bas Rouge

APPETIZERS

Kaluga Caviar, Noir *supplement \$175*

WATERMELON-TOMATO SALAD

tomato water, basil ricotta, black pepper-parmesan tuille

CLARIFIED GAZPACHO

tomato-basil sorbet, jumbo lump crab

HALIBUT CEVICHE

yuzu coconut, rice cracker, fresno gel

TUNA TARTARE* (*\$20 supplement*)

cucumber, crème fraîche, salmon roe, rye wafer & kaluga caviar

WAGYU BEEF TATAKI

cashew-tofu cream, radish, soy-ginger dressing

SPANISH OCTOPUS

fermented fresno & paprika mayonnaise, chimichurri, saffron potatoes

HERBED RICOTTA AGNOLOTTI

yuzu tomato, pecorino foam

PORK ADOBO

braised pork belly, scallion salad, quail egg

ENTREES

GRILLED KOREAN BBQ TOFU

grilled morels, miso sauce, ginger-orange granola

ROCKFISH

sweet corn & saffron risotto, confit pepper succotash

ARCTIC CHAR

corn & tarragon pillows, patty pan squash, zucchini, warm yellow tomato vinaigrette

CHITARRA

spicy tomato sauce, basil, provençal

MARYLAND JUMBO LUMP CRAB CAKE (\$15 supplement)

fried green tomato, confit tomato, green peppercorn aioli, warm tomato vinaigrette

GREEN CIRCLE CHICKEN BREAST

pommes paulo, black truffle crème de volaille

VEAL CHOP (\$20 supplement)

fondant potatoes, maitake mushrooms, herbed creme fraiche

DOUBLE R RANCH NY STRIP

chanterelles, confit potatoes, pistachio “chimichurri”

3 COURSES for \$100

4 COURSES for \$125

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