



Bas Rouge

*The English translation of Bas Rouge,
"Red Stockings" refers to the deep russet
hue of the Beauceron dog's forefoot.*

Executive Chef Harley Peet
Chef de Cuisine Phil Lind

* CONSUMPTION OF RAW OR UNDERCOOKED MEATS MAY
INCREASE THE RISK OF FOOD BORNE ILLNESS

Lunch Menu

- Appetizers -

LE JARDIN 13

chilled clarified tomato broth, pickled rose petals, basil oil

SCALLOP CRUDO 16

watermelon, pickled onion, verditia

GRILLED PEACH AND RED QUINOA SALAD 14

herbed goat cheese mouse, puffed wild rice, preserved lemon

BEEF CARPACCIO* 26

Prime tenderloin of beef, black truffle mayonnaise, crispy capers

RICOTTA & BASIL TORTELLINI 15

warm tomato parmesan brodo

- Entrees -

RISOTTO 26

herb pesto, lemon, wild mushrooms

POISSON ET FRITES 25

flounder, English pea purée, curry oil

WIENER SCHNITZEL 37

warm fingerling potato salad

CRAB CAKE SANDWICH 31

Confit tomato, Gaufrette potato, tartare sauce

BLUE CRAB GARGANELLE 29

English peas, corn, tomato concasse, summer truffle ricotta