



# Bas Rouge

## Lunch Menu

### - Appetizers -

BABY ARUGULA & FENNEL SALAD 12  
pecorino romano & champagne vinaigrette

CITRUS MOSAIC 14  
fermented carrot, citrus peel jam, pecan whipped tofu

WILD DIVER OYSTERS 16  
marjoram vinaigrette, pickled Fresno chili

GOLDEN TILEFISH CEVICHE 18  
blood orange-yuzu sangrita, kumquats, cashew

TORTELLINI EN BRODO 21  
mushroom, oxtail consommé, chive oil

VEAL SWEETBREADS 18  
chervil purée, crispy capers, sherry butter sauce

### - Entrees -

SEARED SCALLOP 26  
curried parsnip, harissa, pomegranate reduction

POISSON ET FRITES 25  
flounder, English pea purée, curry oil

PÉRIGORD TRUFFLE RISOTTO 32  
robiola bosina cheese, maitake mushrooms

WIENER SCHNITZEL 37  
warm fingerling potato salad

CROQUE MADAME 22  
36 month prosciutto, emmental, quail egg, kumquat jam

CREEKSTONE BURGER 25  
short rib & brisket blend, sharp cheddar, grilled onion

*Executive Chef Harley Peet*  
*Chef de Cuisine Phil Lind*

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