



Bas Rouge

Lunch Menu

- *Appetizers* -

WATERMELON TOMATO SALAD 12

basil ricotta, tomato water, blackpepper-parmesan tuille

CLARIFIED GAZPACHO 18

tomato-basil sorbet, jumbo lump crab

CRUDO OF HIRAMASA 18

fresno yuzu, lime supremes

HALIBUT CEVICHE 21

yuzu coconut, rice cracker, fresno gel

BEEF TATAKI 20

cashew cream, radish, soy ginger dressing

SPANISH OCTOPUS 25

fresno & paprika mayonnaise, chimichurri, saffron potatoes

HERBED RICOTTA AGNOLOTTI 16

yuzu tomato, pecorino foam

- *Entrees* -

GRILLED KOREAN BBQ TOFU 26

grilled morels, miso sauce, ginger-orange granola

P.E.I MUSSELS 28

Thai coconut curry, Thai basil, cilantro

CRAB CAKE SANDWICH 35

confit tomatoes, green peppercorn aioli, old bay gaufrettes

CHITARRA 21

spicy tomato sauce, basil, provençal

WIENER SCHNITZEL 37

warm fingerling potato salad, lingonberries

FRIED CHICKEN 25

koji-yuzu marinade, crispy potatoes, spicy honey

CREEKSTONE BURGER 25

short rib & brisket blend, aged cheddar, fries

Executive Chef Harley Peet

Chef de Cuisine Phil Lind

* CONSUMPTION OF RAW OR UNDERCOOKED MEATS MAY

INCREASE THE RISK OF FOOD BORNE ILLNESS