



Bas Rouge

APPETIZERS

Kaluga Caviar, Noir *supplement \$175*

SPRING PEA SALAD

marinated fava beans, mint ricotta, pea-rice tuille

SPARGEL SOUP

grilled spargel tips, watercress

CRUDO OF HIRAMASA

fresno yuzu, lime supremes

TUNA TARTARE* (*\$20 supplement*)

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

TERRINE DE CAMPAGNE

ground pistachio, peach salsa, blueberry & ginger jam

SPANISH OCTOPUS

fermented fresno & paprika mayonnaise, chimichurri, saffron potatoes

SWEET ONION RAVIOLI

house ricotta, spargel foam, brown butter crumbs

LAMB TATAKI

mint yogurt, black truffles, leek hair

ENTREES

GRILLED KOREAN BBQ TOFU

grilled morels, miso sauce, ginger-orange granola

BLACK COD

little neck clams, P.E.I mussels, tomato & coriander sauce

DOVER SOLE ROULADE

potato & spargel purée, herbed beurre monte, pickled vegetables, toasted hazelnuts

GARGANELLI

morel ragu, robiola, peas, asparagus

GRILLED LOBSTER

warm pea purée, artichokes, lobster-tomato fumet

GREEN CIRCLE CHICKEN BREAST

pommes paulo, black truffle crème de volaille

LAMB STRIP LOIN

pommes dauphine, spring vegetables, natarul jus

DOUBLE R RANCH NY STRIP

talleggio cream, madeira jus, asparagus with béarnaise

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