



# Bas Rouge

## APPETIZERS

**Kaluga Caviar, Noir** *supplement \$175*

**BEEF & POACHED APPLE SALAD**

cheese mousse, black garlic, prosciutto, beet & verjus foam

**CHARRED LEEK & CURRIED RICOTTA**

shiitake mushrooms, red endive, toasted hazelnuts

**SMOKED OYSTER STEW**

bacon, yukon golds, warm milk foam, chives

**JOHN'S RIVER OYSTERS ON THE HALF SHELL EN GELEE**

champagne & pear, cucumber & chile, horseradish & apple

**TUNA TARTARE\*** (*\$25 supplement*)

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

**WAGYU BEEF TATAKI**

cashew-tofu cream, radish, soy-ginger dressing

**GRILLED WILD GULF SHRIMP**

watermelon aguachile, cucumber & jalapeño salad

**PORK ADOBO**

braised pork belly, scallion salad, quail egg

## ENTREES

### WARM PETIT VEGETABLES

koji carrots, grilled miso tofu, mirin roasted beets, leche de tigre

### ROCKFISH

sweet corn & saffron risotto, confit pepper succotash

### ATLANTIC COD LOIN

potato wrapped, root vegetable & bok choy salad, buttered curry

### CHITARRA

spicy tomato sauce, basil, provençal

### WILD PORTUGUESE TURBOT

hon shimeji mushrooms, sweet potato, crispy bacon, smoked turbot broth

### CHICKEN BALLOTINE

truffle mousseline, crispy gnudi, cauliflower, crème de volaille

### VEAL CHOP (\$20 supplement)

fondant potatoes, maitake mushrooms, herbed creme fraiche

### DOUBLE R RANCH FILET MIGNON

herbed polenta cake, roasted cipollini onions, broccoli, black garlic purée, onion jus

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*