



# *Bas Rouge*

*Executive Chef Harley Peet  
Chef de Cuisine Phil Lind*

## APPETIZERS

**Kaluga Grand Cru Caviar** *supplement \$195*

### LIGHTLY CURED SEA SCALLOPS

confit lemon, jalapeño-hazelnut coulis, crispy quinoa

### WINTER SALAD

pomegranate, citrus segments, frisée, crispy prosciutto, red wine vinaigrette

### ROASTED CELERY ROOT

cashew tofu, Périgord truffle, hazelnut tuille, coconut & parsley sauce

### SMOKED HADDOCK CROQUETTES

harissa, pea purée, curry oil

### CHESTNUT VELOUTÉ

crème fraîche, prosciutto, roasted chestnuts

### CHICKEN LIVER MOUSSE

feuille de brick, blood orange gel, almond sablé, frisée salad

### POTATO AND PARMESAN RAVIOLI

brown butter espuma, kaluga grand cru caviar

### VEAL SWEETBREADS

parsnip aria, broccoli, curry oil

## ENTREES

### GLAZED MAITAKE

butternut squash, carrot purée, vegetable demi

### SAGE GNOCCHI

creamed leeks, black trumpets, orange & almond granola

### NANTUCKET BAY SCALLOPS

herb risotto, Périgord truffle, crispy leeks

### MISO BLACK COD

leek & nori mosaic, togarashi spiced cashews, lime vinaigrette

### PAN ROASTED HALIBUT

Puy lentil crépinette, charred fennel, saffron-almond emulsion

### GREEN CIRCLE CHICKEN

Kiev croquette, mustard greens, pommes Parisienne

### VENISON LOIN

chestnut purée, roasted cipollinis, spiced jus

### BRAISED VEAL CHEEKS

spaetzle, confit tomatoes, crispy sunchokes, port wine jus

3 COURSES *for* \$125

4 COURSES *for* \$150

3 COURSE WINE PAIRING *for* \$75 OR PREMIUM *for* \$125

4 COURSE WINE PAIRING *for* \$100 OR PREMIUM *for* \$150

## *Winter Wednesdays*



Enjoy a three-course menu featuring a Wednesday evening roast, carved tableside. Inquire about roast offerings and pricing.