



Bas Rouge

APRIL 28TH, 2022

AN EVENING WITH ALPHONSE MELLOTT

first course

SPRING PEA SALAD

grilled asparagus, English peas, jamón ibérico, Poitou goat cheese mousse



second course

DOVER SOLE

haricot vert, pommes purée, beurre noisette



third course

RISOTTO

artichokes, pecorino foam



fourth course

LAMB LOIN

morel-crème fraîche ragu, ramp & pea ketchup



fifth course

CHEESE PLATE

St. Maure de Touraine, kunik, comte 24 month



*THE CHEF IS UNABLE TO ACCOMMODATE SUBSTITUTIONS FOR THIS MENU

Executive Chef Harley Peet

Chef de Cuisine Phil Lind

*CONSUMPTION OF RAW OR UNCOOKED MEATS MAY INCREASE THE RISK OF FOODBORNE ILLNESS

