



# *Bas Rouge*

## APPETIZERS

Osetra Caviar, Petrossian Tsar Imperial Daurenki *supplement \$195*

BABY ARUGULA & FENNEL SALAD  
pecorino romano & champagne vinegarette

ROASTED CAULIFLOWER SOUP  
pickled chanterelles, sourdough croutons

SCALLOP CRUDO  
watermelon, pickled onion, verditia

CAULIFLOWER PANNA COTTA  
pickled beets, pecan tuille, pecorino mousse

BEEF CARPACCIO\*  
prime tenderloin of beef, black truffle mayonnaise, crispy capers

RICOTTA & BASIL TORTELLINI  
warm tomato parmesan brodo

TUNA TARTARE\* (*\$20 supplement*)  
cucumber, crème fraiche, salmon roe, rye wafer & golden osetra caviar

UNI PASTA\* (*\$20 supplement*)  
capellini, chive, osetra caviar

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

## ENTREES

### GRILLED MONKFISH

pearl onions, bacon lardons, northern beans, Prosciutto dashi

### GREEN CIRCLE CHICKEN "BALLOTINE"

potato puree, golden chanterelles, roasted chicken jus

### TOASTED LINGUINI WITH LANGOUSTINE

artichoke & lobster brodo

### RISOTTO

wild mushrooms, herb pesto, lemon

### KOJI MARINATED LAMB LOIN

olives, sundried tomato, zucchini gratin

### PRIME BEEF FILLET

potato & truffle pave, grilled asparagus, radishes, maderia jus

### DOVER SOLE (\$32 supplement)

glazed vegetables, caviar buerre fondue

3 COURSES *for* \$85

4 COURSES *for* \$100

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*