



# Bas Rouge

## APPETIZERS

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

### SUMMER PEACH SALAD

candy stripe beets, almond gel, burrata foam

### CLARIFIED GAZPACHO

tomato-basil sorbet, jumbo lump crab

### HALIBUT CEVICHE

yuzu coconut, rice cracker, fresno gel

### 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

### HERBED RICOTTA AGNOLOTTI

yuzu tomato, pecorino foam

### 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

### ARCTIC CHAR

corn & tarragon pillows, patty pan squash, zucchini, warm yellow tomato vinaigrette

### CHITARRA

spicy tomato sauce, basil, provençal

### MARYLAND JUMBO LUMP CRAB CAKE (*\$15 supplement*)

fried green tomato, confit tomato, green peppercorn aioli, warm tomato vinaigrette

### GREEN CIRCLE CHICKEN BREAST

pommes paulo, black truffle crème de volaille

### VEAL CHOP (*\$20 supplement*)

fondant potatoes, maitake mushrooms, herbed creme fraiche

### DOUBLE R RANCH NY STRIP

chanterelles, confit potatoes, pistachio “chimichurri”

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*