



Bas Rouge

Lunch Menu

- Appetizers -

BABY ARUGULA & FENNEL SALAD 12
pecorino romano & champagne vinaigrette

CHICKEN CONSOMMÉ 14
fines herb palatschinken

EXOTIC MUSHROOM AND TRUFFLE TERRINE 19
roasted pistachios, sage truffle oil

WILD DIVER SMOKED OYSTER 16
hon shimeji, pickled fennel, dashi broth

RAVIOLI OF SCAMPI 21
parmesan brodo, crispy garlic

VEAL SWEETBREADS 18
chervil puree, crispy capers, sherry butter sauce

- Entrees -

SEARED SCALLOP 26
curried parsnip, harissa, pomegranate reduction

POISSON ET FRITES 25
flounder, English pea purée, curry oil

WHITE TRUFFLE PAPPARDELLE 26 (50 SUPPLEMENT)
robiola bosina cheese

WIENER SCHNITZEL 37
warm fingerling potato salad

CROQUE MADAME 22
36 month prosciutto, emmental, quail egg, fig jam

CREEKSTONE BURGER 25
short rib & brisket blend, sharp cheddar, grilled onion

Executive Chef Harley Peet
Chef de Cuisine Phil Lind

* CONSUMPTION OF RAW OR UNDERCOOKED MEATS MAY
INCREASE THE RISK OF FOOD BORNE ILLNESS