

Spring Tasting Menu

FRIDAY, APRIL 3RD & SATURDAY APRIL 4TH, 2026

Amuse

DEVILED EGG WITH CAVIAR
Brut Champagne Brimoncourt Régence NV

First

HIRAMASA CARPACCIO, GOLDEN RAINBOW SAUCE
Riesling Ingrid Groiss Ried Auf der Henne 2022

Second

ASPARAGUS POLONAISE, PROVENÇAL, CHANTERELLE MUSHROOMS, BLACK TRUFFLES
Sauvignon Blanc Weingut Tement Kalk und Kreide 2024

Third

SPRING PASTA, MOREL RAGÙ, BURRATA, PINE NUTS
Pinot Noir Rebholz R 2020

Fourth

SALMON MI CUIT, ARTICHOKE À LA BARIGOULE, SPRING VEGETABLES
Bourgogne Blanc Jean-Marie Fourrier 2022

Fifth

LAMB CRÉPINETTE, CHICKEN MOUSSE, FAVA BEAN SUCCOTASH, NATURAL JUS
Saint Joseph Thomas Fargo Grand Angle 2021

Sixth

A SELECTION OF CHEESE
10-year Quinta do Infantado Tawny Port

Seventh

BUTTERMILK SEMIFREDDO
Compressed strawberries, pinenut & honey granola

\$225 per person, plus \$175 for wine pairing

Bas Rouge is committed to responsible sourcing of ingredients and sustainable practices.

*Consumption of raw or uncooked meats may increase the risk of foodborne illness