



Bas Rouge

APPETIZERS

Kaluga Caviar, Noir *supplement \$175*

BABY ARUGULA & FENNEL SALAD
pecorino romano & champagne vinaigrette

CITRUS MOSAIC
fermented carrot, citrus peel jam, pecan whipped tofu

KUMAMOTO OYSTERS
prime strip carpaccio, Japanese uni, kaluga caviar, ponzu

GOLDEN TILEFISH CEVICHE
blood orange-yuzu sangrita, kumquats, cashews

TUNA TARTARE* (*\$20 supplement*)
cucumber, crème fraîche, salmon roe, rye wafer & kaluga caviar

TORTELLINI EN BRODO
mushroom, oxtail consommé, chive oil

CAPPELLINI WITH UNI BUTTER* (*\$20 supplement*)
cappellini, chive, kaluga caviar

VEAL SWEETBREADS
chervil purée, crispy capers, sherry butter sauce

ENTREES

SEARED SCALLOPS

curried parsnips, harissa, pomegranate

ROCKFISH

tomato guazzetto, turnips, pistachio ravioli

SCOTTISH ORGANIC SALMON

herb crema, foie & truffle sauce

PERIGORD TRUFFLE RISOTTO

robiola bosina cheese, black trumpet mushrooms

GREEN CIRCLE CHICKEN BREAST

spinach, hon shimeji mushrooms, potato purée, natural jus

LAMB LASAGNETTE

lamb ragu, sun-dried tomato & fennel soffrito

MOUNTAIN SPICE VENISON LOIN

smoked trumpets, broccoli, huckleberry jus

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