



# Bas Rouge

## Lunch Menu

### - Appetizers -

#### SPRING PEA SALAD 14

English peas & fava beans, pea-mint ricotta, pea-rice tuille

#### SPARGEL SOUP 16

grilled spargel tips, watercress

#### CRUDO OF HIRAMASA 18

fresno yuzu, lime supremes

#### SALMON RILLETE 16

seeded cracker, crème fraîche, pickled vegetables

#### TERRINE DE CAMPAGNE 16

ground pistachio, peach salsa, blueberry & ginger jam

#### GRILLED & FRIED SPANISH OCTOPUS 22

fresno & paprika mayonnaise, chimichurri, saffron potatoes

#### SWEET ONION RAVIOLI 14

house ricotta, spargel foam, brown butter crumbs

### - Entrees -

#### GRILLED KOREAN BBQ TOFU 21

grilled morels, miso sauce, ginger-orange granola

#### P.E.I MUSSELS 26

Thai coconut curry, Thai basil, cilantro

#### GARGANELLI 24

morel ragu, robiola, peas, asparagus

#### WIENER SCHNITZEL 37

warm fingerling potato salad, lingonberries

#### FRIED CHICKEN 25

koji-yuzu marinade, crispy potatoes, spicy honey

#### CREEKSTONE BURGER 25

short rib & brisket blend, fontina, fries, pickle

*Executive Chef Harley Peet*

*Chef de Cuisine Phil Lind*

\* CONSUMPTION OF RAW OR UNDERCOOKED MEATS MAY

INCREASE THE RISK OF FOOD BORNE ILLNESS