



## *Bas Rouge*

*The English translation of Bas Rouge, "Red Stockings" refers to the deep russet hue of the Beauceron dog's forefoot.*

**Executive Chef Harley Peet**  
**Chef de Cuisine Phil Lind**

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

## *Lunch Menu*

### *- Appetizers -*

BABY ARUGULA & FENNEL SALAD 12  
pecorino romano & champagne vinegarette

ROASTED CAULIFLOWER SOUP 14  
pickled chanterelles, sour dough croutons

WILD DIVER SMOKED OYSTER 16  
poached apple, pickled fennel, dashi broth

CAULIFLOWER PANNA COTTA 14  
pickled beets, pecan tuile

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

ROASTED SQUASH AGNOLOTTI 17  
pecorino, sage brown butter, toasted walnuts

### *- Entrees -*

WHITE TRUFFLE PAPPARDELLE 26 (50 SUPPLEMENT)  
robiola bosina cheese

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

WIENER SCHNITZEL 37  
warm fingerling potato salad

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

SEARED SCALLOP 26  
celery root puree, ocean herb broth, coral tuile