



Bas Rouge

3 COURSES *for* \$85

4 COURSES *for* \$100

- *Appetizers* -

Petrossian Golden Osetra Caviar *supplement \$195*

WATERMELON CRAB SALAD
sweet corn foam, pickled watermelon

LE JARDIN
clarified tomato, pickled rose petals, basil, tomato concasse

ESCABECHE
dashi marinated soft shell crab, vegetable, tofu cream

VEGETABLE CANNELLONI SALAD
shiso, basil, jalapeño, daikon radish, pea coconut foam

BEEF CARPACCIO
prime tenderloin of beef, black truffle mayonnaise, crispy capers

MEZZELUNE
ravioli filled with rockfish, fresh tomato concasse, yuzu, Castelvetrano
olives & Pecorino cheese

- *Entrees* -

MISO BLACK COD
summer garden vegetables, sake braised kale

GREEN CIRCLE CHICKEN
petit garden vegetables, morel mushrooms, roasted chicken jus

BLUE CRAB GARGANELLE
English peas, corn, tomato, summer truffle ricotta

TOMATO TART
Maiden Point tomatoes, basil, truffle ricotta cheese

WIENER SCHNITZEL
warm fingerling potato salad

- *Dessert* -

SACHERTORTE
chantilly cream, apricot sauce

RASPBERRY SEMIFREDDO
almond crunch, raspberry champagne sauce

CHERRY AND PISTACHIO NAPOLEON
diplomat cream, bing cherries, toasted pistachio

HOUSE MADE ICE CREAMS

Executive Chef Harley Peet