



Bas Rouge

APPETIZERS

Petrossian Tsar Imperial Daurenki Osetra Caviar *supplement \$195*

WATERMELON CRAB SALAD

sweet corn foam, pickled watermelon, preserved lemon, jalapeno

LE JARDIN

chilled clarified tomato broth, pickled rose petals, basil oil

SCALLOP CRUDO

watermelon, pickled onion, verditia

GRILLED PEACH & RED QUINOA SALAD

herbed goat cheese mousse, puffed wild rice, preserved lemon

BEEF CARPACCIO*

prime tenderloin of beef, black truffle mayonnaise, crispy capers

RICOTTA & BASIL TORTELLINI

warm tomato parmesan brodo

TUNA TARTARE* (*\$20 supplement*)

cucumber, crème fraiche, salmon roe, rye wafer & golden osetra caviar

UNI PASTA* (*\$20 supplement*)

capellini, chive, osetra caviar

ENTREES

MISO BLACK COD

summer vegetables, sake braised kale

GREEN CIRCLE CHICKEN

petite garden vegetables, potato puree, roasted chicken jus

TOASTED LINGUINI WITH LANGOUSTINE

artichoke & lobster brodo

RISOTTO

herb pesto, lemon

KOJI MARINATED LAMB LOIN

olives, dried tomato, zucchini gratin

PRIME BEEF FILLET

potato & truffle pave, grilled asparagus, radishes, maderia 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