



# *Bas Rouge*

## *Lunch Menu*

### *- Appetizers -*

LE PETITE BARACHOIS OYSTERS 19  
pink peppercorn mignonette, pickled fresno

LIGHTLY CURED SEA SCALLOPS 21  
confit lemon, jalapeño-hazelnut coulis, crispy quinoa

WINTER SALAD 17  
pomegranate, citrus segments, crispy prosciutto, red wine vinaigrette

CHESTNUT VELOUTÉ 19  
crème fraîche, prosciutto, roasted chestnuts

POTATO & PARMESAN RAVIOLI 22  
brown butter espuma, kaluga grand cru caviar

CHICKEN LIVER MOUSSE 20  
feuille de brick, blood orange gel, almond sablé, frisée salad

SMOKED HADDOCK CROQUETTES 24  
harissa, pea purée, curry oil

### *- Entrees -*

GLAZED MAITAKE 25  
butternut squash, carrot purée, vegetable demi

SAGE GNOCCHI 22  
cream of leeks, black trumpets, orange & almond granola

CONFIT SALMON 28  
roasted sunchoke, romanesco, maitake, brown butter espuma

FISH & CHIPS 28  
beer battered Atlantic cod, pea purée, curry oil, tartar sauce

CRISPY CONFIT DUCK 27  
slow cooked egg, whole grain mustard vinaigrette, pickled onion

WIENER SCHNITZEL 37  
warm fingerling potato salad, lingonberries

STEAK FRITES 39  
filet mignon, café de Paris butter, parmesan-truffle frites

*Executive Chef Harley Peet*

*Chef de Cuisine Phil Lind*

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