

EL BiZCOCHO

Distilled Sorrel Soup "Gargouillou"

Hamachi Sashimi

Compressed Honeydew Melon, Gooseberries, Yuzu-Melon Gel, Yuzu kosho

Santa Barbara Prawn Ceviche

Avocado mosaic, Breakfast radish, Nitro-lime, Espelette pepper, Corn pudding



Premium Toro

California Uni, White soy gel, Elderberry infused Cucumber

Compressed Lemon and Cucumber Salad

Orange water, smoked tomato tartar and tatsui argan oil vinaigrette

Hot Jellied Lobster Consommé

Corn Custard with Espelette Marshmallows, Flowering Gherkins

Fava Bean Agnolotti

Summer Truffles, Parmesan

Cochile st jack

Sea Beans, King Trumpet Mushrooms, White Balsamic, Scallop Cream



Hudson Valley Foie Gras "poêlé"

Foie gras pound Cake tuille, white peach, compressed peach pate-de-fruits, campari essence

Slow Egg

Mushroom dashi and Du puy lentils and chanterelle

Olive oil smoked Kanpachi

Lemon cucumber, Caviar, Almond foam, Serrano ham water, quail egg



Baby Anxious Artichokes

Brown butter la ratte potato mousaline, wild arugula and pickled pearl onion

Bobo Farms Roasted Squab

Braised Leg, Bing Cherry-Olive Ragout, Gnocchi, English Peas, Haricot Vert, Melted Leeks, Perigueux Squab Jus

Dover sole "Grenoblaise"

Oregon Chanterelle and Crevette gris "fricassée", Caper, lemon and croton

Duo of Rib-Eye Pavé & 48 hour short rib

Glazed Bermuda Onion Leaves, "Croque-Monsieur", Swiss chard, Beef-Banyuls Jus

Roast Lamb Saddle

"Vegetable Garden," Zucchini Puree, Marguez, "Frito Misto," Sauce Verte, Rosemary-Mint Lamb Jus



Prix fixe 5 menu 80\$
Add \$ premium Wine paring

Prix fixe 7 menu 95\$
Add \$ premium Wine paring

CARTE BLANCH 12 COURSE 135

STEVEN A. ROJAS
CHEF DE CUISINE