

# EL BIZCOCHO

## First Course

### Lobster Bisque 12

Rock Shrimp, Melted Leeks

### Ahi Tuna Trio 14

Spicy Tartar, Soy Marinated, Sashimi, Yuzu, Soy, Togarashi Crouton

### Foraged Mushroom Pyramid Raviolis 13

Porcini Cream, Sautéed Wild Mushrooms, Parmigiano Reggiano

### Maine Lobster Risotto 18

English Peas, Preserved Meyer Lemon, Lobster nage

### ½ Dozen Oysters 12

Yuzu and Cucumber Relish, Traditional Mignonette

### Sweet Onion Bisque 10

Slow Poached Farm Egg, Manchego, Chives

### Roasted Organic Baby Beets 11

Chevre Mousse, Candied Walnuts, Pomegranate Vinaigrette, Wild Arugula

### Vegetable Garden Salad 10

Butter Lettuce, French Radish, Pears, Champagne Vinaigrette, Fines Herbs

## Main Course

### 16oz Grilled Rib Eye Steak 38

Brown Butter Pomme Purée, Creamed Spinach,  
Glazed Baby Carrots, Red Wine Jus

### Slow Roasted Lamb Rack 31

Crispy Potatoes, Chorizo, "Catalan" Kale, Spicy Aioli, Lamb Jus

### Slow Cooked Truffled Jidori Chicken 27

Crispy Leg, Creamed Morels, Glazed Asparagus, Roasting Jus

### Grilled Filet of Beef 32

Truffled Celery Root Mousseline, Confit Porcinis, Glazed Asparagus, Sauce Bordelaise

### Pan Roasted Arctic Char 27

Wild Rice, Romanesco, Gold Raisins, Chanterelles, Mushroom Buerre Fondue

### Pan Roasted John Dory 29

Clams, Baby Fennel, Melted Leeks, Confit Potatoes, Bouillabaisse Nage

### Slow Cooked Muscovy Duck Breast 30

Confit Leg, Farro, Sautéed Broccolini, Sauce Vert, Duck Jus

### Day Boat Scallops Four Ways 30

Scallop Cream, Romesco, Truffle Vinaigrette, Scallop Cake, Bearnaise

### Chateaubriand for Two 75

Brown Butter Pommés Purée, Spring Vegetable Mélange

# EL BiZCOCHO

Prix Fix

3-Courses \$45

4-Courses \$55

**Organic Baby Beets**

Chevre Mousse, Candied Walnuts, Pomegranate Vinaigrette, Wild Arugula

Or

**Sweet Onion Bisque**

Slow Cooked Farm Egg, Manchego, Chives

Or

**Foraged Mushroom Pyramid Raviolis**

Porcini Cream, Wild Mushrooms, Parmigiano Reggiano



**Slow Roasted Lamb Rack**

Crispy Potatoes, Chorizo, "Catalan" Kale, Spicy Aioli, Lamb Jus

Or

**Pan Roasted Arctic Char**

Wild Rice, Romanesco, Gold Raisins, Chanterelles, Mushroom Buerre Fondue



**Soufflé of the Day**

**Executive Chef**  
*Judd Canepari*

**Executive Sous Chef**  
*Alaun Grimaud*

