

EL BiZCOCHO

FIRST COURSE

SEARED DAY BOAT SCALLOPS 16

SAUTÉED SEA BEANS, CONFIT KING TRUMPET MUSHROOMS,
WHITE BALSAMIC VINAIGRETTE, SCALLOP CREAM

SEARED TEMPERED HUDSON VALLEY FOIE GRAS "POELLE" 23

FOIE GRAS POUND CAKE TUILE, WHITE PEACH TARTAR,
COMPRESSED PEACH PATE-DE-FRUILS, CAMPARI ESSENCE

HAMACHI SASHIMI 18

COMPRESSED HONEYDEW MELON, GOOSEBERRIES,
YUZU-MELON LIQUID GEL, SOY & YUZU KOSHU GLAZE

MAINE LOBSTER AND AVOCADO CANNELONI 21

GRAPEFRUIT ZEST PUREE, YOGURT ICE CREAM,
LAUREL-GRAPEFRUIT POWDER, GRAPEFRUIT CELLS

SECOND COURSE

CITRUS AND CARROT INFUSED HOT JELLIED LOBSTER CONSOMMÉ 14
CORN CUSTARD WITH ESPELETTE MARSHMALLOWS, FLOWERING GHERKINS

LACQUERED STRAWBERRY SALAD 12

FRISÉE, CANDIED WALNUTS, SAFFRON POACHED PEARS

BELGIAN ENDIVE SALAD 11

"QUESO DE VALDEON", WALNUTS, PEARS, BLACK TRUFFLE VINAIGRETTE

BABY FRENCH CUTTLEFISH A LA PLANCHA 14

DISTILLED SORREL SOUP, SQUASH BLOSSOMS, "GARGOUILLOU"

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MAIN COURSE

DOVER SOLE POACHED IN BROWN BUTTER PUREÉ “GRENOBLOISE” 42
CREVETTE GRIS, CHANTRELLS, PARSLEY JUS, LEMON AND CROUTON

ROUGET “EN CROÛTE” 45
FRESH BEAN CONFIT, JAMÓN IBÉRICO, MARCONA ALMONDS,
SAFFRON-CAULIFLOWER PUREE, PIQUELLO PEPPERS, BOTTARGA DI MUGGINE

ALASKAN HALIBUT 35
POTATO PURÉE, BLACK OLIVE VINAIGRETTE, PERNOD SAUCE, ACIDULATED
FENNEL

FAVA BEAN AND CONFIT SHALLOT AGNOLOTTI 32
SHAVED SUMMER TRUFFLES, SLOW COOKED QUAIL EGG, PARMESAN

ROAST LAMB SADDLE 43
“VEGETABLE GARDEN,” ZUCCHINI PUREE, MARGUEZ, “FRITO MISTO,”
SAUCE VERTE, ROSEMARY-MINT LAMB JUS

RIB-EYE PAVÉ 42
GLAZED BERMUDA ONION LEAVES, SWEET ONION PUREÉ,
“CROQUE-MONSIEUR”, SWISS CHARD AND STEM, BEEF-BANYULS JUS

PRIME FILET MIGNON 46
MOREL BOUDIN BLANC, SHAVED ASPARAGUS,
MOREL FRICASSEE AND POMMES FONDANT,
BANYULS AIGRE-DOUX

ROASTED SQUAB 43
BING CHERRY-OLIVE RAGOUT, GNOCCHI, BROWN BUTTER DATE PUREE,
ENGLISH PEAS, HARICOT VERT, MELTED LEEKS,
SUMMER TRUFFLES, PERIGUEUX SQUAB JUS

EL BiZCOCHO

CHEF'S TASTING MENUS

FIVE COURSE

HAMACHI SASHIMI

COMPRESSED HONEYDEW MELON, GOOSEBERRIES, YUZU-MELON
LIQUID GEL, SOY & YUZU KOSHU GLAZE

SEA SCALLOP

SEA BEANS, KING TRUMPETS, WHITE BALSAMIC

RIB-EYE PAVÉ

ONION LEAVES, ONION PUREÉ, "CROQUE-MONSIEUR",
SWISS CHARD AND STEM, BEEF-BANYULS JUS

FROMAGE

ARTISAN BREAD, WALNUTS, ARUGULA

CHOCOLATE LAVA CAKE

ORANGE MARMALADE, ORANGE COCONUT SORBET

85

WITH WINE 125

CHEF COLLECTION MENU

PUT YOURSELF IN THE HANDS OF THE CHEF,
LET THE CHEF AND HIS TEAM CREATE
A SPONTANEOUS MENU THAT WILL AWAKEN YOUR TASTE BUDS.
(FOR ENTIRE TABLE ONLY PLEASE.)

110

WITH WINE 160

**STEVEN ROJAS
CHEF DE CUISINE**