

# EL BiZCOCHO

## First Course

Seared Day Boat Scallops 16  
Cauliflower Puree, Chorizo, Butter Lettuce, Brown Butter

Seared Hudson Valley Foie Gras 23  
Apricot Glazed Kumquat, Rum Baba, Lemon Grass Froth

Yellow Fin Ahi Tuna Tartar 18  
Haricot Verts, Soft Boiled Quail Eggs, Crostini

Pan Fried Pacific Abalone 25  
Sweet Corn, English Peas, Morel Mushrooms

Chilled Crab Lobster Salad 19  
Margarita Marinade, Butter Lettuce, Cantaloupe

## Second Course

Thai Style Lobster Bisque 13  
Black Mussels, Coconut Milk, Cilantro

Creamy Sunchoke Soup 15  
Sauternes, Foie Gras, Chive Oil

Spring Salad 12  
Frisee, Watercress, Dandelion, Garlic Roasted Escargot

Lacquered Strawberry Salad 12  
Frisee, Candied Walnuts, Saffron Poached Pears

Belgian Endive Salad 11  
"Queso de Valdeon", Walnuts, Pears, Black Truffle Vinaigrette

## Main Course

Wild Striped Sea Bass 37  
Lemon Risotto Croquette, Zucchini, Romesco Sauce

Seared Arctic Char 35  
Cauliflower, Crab Hash, Oyster Mushrooms, Basil Pistou

Ahi Tuna Steak 35  
Baby Bokchoy, Napa Cabbage, Soy Vinaigrette

Fava Bean Ravioli 29  
Ricotta Cheese, Black Trumpets, Vegetable Nage

All Natural Duroc Pork Tenderloin 39  
Braised Cabbage, Crisp Bell Peppers, Mustard Sauce

Australian Lamb 43  
Confit Foie Gras, Wilting Spinach, Puy Lentils, Truffle Jus

New Zealand Venison Loin 41  
Roasted Salsify, Rainbow Swiss Chard, Cherry Demi Glace

"Brandt Farms" Beef Braised Short Rib 42  
White Polenta, Black Kale, Red Bell Pepper Sauce

Maple Leaf Duck Breast 40  
Creamed Celery Root, Pea Tendrils, Orange Reduction

"Brandt Farms" Prime Filet Mignon 46  
Black Truffle Mousseline, Butter Poached Asparagus, Red Wine Jus

# EL BiZCOCHO

## Chef's Tasting Menus

### Three Course

Ahi Tuna Tartar  
Verts, Quail Eggs, Crostini

Short Ribs  
Polenta, Kale, Smoked Pepper

Lemon Coconut Cake  
Lemon Cream, Raspberry, Blood Orange Sorbet

60  
With Wine 90

### Five Course

Lobster Crab Salad  
Tequila, Lime, Brioche

Sea Scallop  
Saffron, Chorizo, Brown Butter

Venison  
Salsify, Swiss Chard, Cherry

Fromage  
Cherries, Walnuts, Arugula

Chocolate Lava Cake  
Cocoa, Caramel, Malt Ice Cream

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

Judd Canepari  
Executive Chef

Jason F. Peck  
Chef de Cuisine