

# EL BiZCOCHO

## *Appetizer*

### **Yellowfin Tuna Tartare 18**

Radish Salad, Wasabi Cream, Daikon, Sesame Strudel

### **Carpaccio of Mishimi Kobe Beef 22**

Wild Arugula, Burgundy Truffles, Aged Parmesan

### **Winter Squash Risotto 16**

Kabocha Squash, Maitake Mushrooms, Crispy Sage

### **Pacific Coast Crab Cake 16**

Avocado Pudding, Tangerine, Herb Salad

### **Berkshire Pork Belly 18**

Slow Egg, Pickled Radish, Dashi Broth

## *Soup and Salad*

### **Roasted Beet and Strawberry Salad 16**

Orange Blossom, Whipped Chevre, Pistachio

### **RBI Garden Salad 12**

Shaved Baby Vegetables, Autumn Fruit, Orange Vinaigrette

### **Maine Lobster Bisque 18**

Roasted Fennel, Armagnac Prunes

### **Heirloom Pumpkin Soup 17**

Ginger Ice Cream, Pear, Nasturtium

## *Fish and Crustacean*

### **Local Baja Grouper 34**

Heirloom Beans, Salt Cod, Guanciale, Tomato Confit

### **Pan Roasted Diver Scallops 37**

Chestnut Tortellini, Smoked Cauliflower, Brown Beech Mushroom

### **Wild Steelhead Trout 34**

Herb Potage, Shiitake Mushrooms, Baby Artichoke

## *Meat*

### **Rack of Lamb 33**

Braised Chickpea Ragout, Eggplant Puree, Natural Jus

### **Grilled Brandt Farms Filet Mignon 34**

Wild Mushroom, Escargot, Charred Broccoli, Potato Puree

### **Kurobuta Pork Chop 32**

Warm Artichoke & Potato Salad, Apple Cider Reduction

### **48 Hour Brandt Farms Short Rib 36**

Vanilla Parsnip Puree, Baby Winter Vegetables, Matsutake

### **Grilled Venison Chop 42**

Apple & Pear Creamed Cabbage, Huckleberries

\$12 Charge Applies to All Split Entrees

# EL BIZCOCHO

## *Chef Tasting Menus\**

### *4-Courses \$75*

#### **Roasted Beet and Strawberry Salad**

Orange Blossom, Whipped Chevre, Pistachio



#### **Pan Roasted Diver Scallops**

Chestnut Tortellini, Smoked Cauliflower, Brown Beech Mushroom



#### **48 Hour Brandt Farms Short Rib**

Vanilla Parsnip Puree, Baby Winter Vegetables, Matsutake



#### **Milk and Cookies**

Chocolate Chip Cookie, Dulce De Leche, Vanilla Malted Milk Shake

### *6-Courses \$100*

#### **Roasted Beet and Strawberry Salad**

Orange Blossom, Whipped Chevre, Pistachio



#### **Yellowfin Tuna Tartare**

Radish Salad, Wasabi Cream, Daikon, Sesame Strudel



#### **Pan Roasted Diver Scallops**

Chestnut Tortellini, Smoked Cauliflower, Brown Beech Mushroom



#### **Berkshire Pork Belly**

Slow Egg, Pickled Radish, Dashi Broth



#### **48 Hour Brandt Farms Short Rib**

Vanilla Parsnip Puree, Baby Winter Vegetables, Matsutake



#### **Milk and Cookies**

Chocolate Chip Cookie, Dulce De Leche, Vanilla Malted Milk Shake

\*To preserve the integrity of the dining experience, tasting menus must be ordered for the entire party\*

\*18% gratuity added to parties of 8 or more\*

\*\*The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.\*\*