

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, Blood Orange, 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

Armagnac Prunes, Roasted Fennel

Heirloom Pumpkin Soup 17

Ginger Ice Cream, Pear, Nasturtium

Fish and Crustacean

Local Rock Cod 34

Heirloom Beans, Salt Cod, Guanciale, Tomato Confit

Wild Alaskan Salmon 34

Herb Potage, Trumpet 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

Forty-Eight Hour Brandt Farms Short Rib 36

Vanilla Parsnip Puree, Baby Winter Vegetables

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Valentine's Day Menu

Amuse Bouche

"Strawberries and Champagne"

First Course

Puree of White Asparagus

Slow Cooked Egg, Black Truffles, Chamomile

Second Course

Cold Smoked Balik Salmon

Passion Fruit, Coriander

Third Course

Olive Oil Poached Grouper

Cucumber Dashi, Herbs and Blossoms

Or

Forty-Eight Hour Beef Short Rib

Local Vegetables, Chanterelle Mushrooms, Perigord Sauce

Dessert

Valrhona Chocolate Parfait

Acacia Honey and Almond Brittle

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.