

BAZAAR MEAT[®]

BY JOSÉ ANDRÉS

VALENTINE'S DAY

Smoke & Ice Fresh Oysters
Applewood-smoked, apple mignonette

Ferran Adrià Olives, Modern & Traditional
*Liquid green olive, gordal olives stuffed with
piquillo pepper and anchovy*

Rio Frio Caviar Airbread
Salt cod espuma, tomato jam

Croquetas de Pollo
Chicken-béchamel fritters

The Classic Tartare
*Mindful Meats Beef Sirloin, savora mustard, egg yolk,
HP sauce, anchovy Parker House Rolls*

Beet and Citrus Tartare
Hearts of palm, Cecina, goats cheese

Uni Bread
Iberico lardo, Hokkaido uni, toasted Pan Cristal

Saddle of Suckling Lamb
Aji Amarillo, ensalada mixta

Rossejat Paella-style pasta
Iberico pork, carabineros red shrimp, alioli

Buttered Potatoes Purée
Butter, butter, more butter, some potatoes

Grilled Asparagus
Romesco Sauce

DESSERTS

Cream puffs, assorted tarts, little cakes

\$135 per person
\$60 Wine Pairing
(excludes tax and gratuity)

**Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness.
A 20% suggested gratuity will be added to parties of 6 or more.*