

## STARTERS

<b>House-Baked Organic Bread Basket</b> <i>Chef's Signature Dipping Oil</i>	4
<b>Half Dozen Shucked Oysters and Marinated Seaweed</b> <i>Mignonette, Horseradish Crème Fraîche, Hot Sauce</i>	20
<b>Assorted Cheese Plate</b> <i>Served with Toasted Walnut Bread</i>	24
<b>Assorted Charcuterie Plate</b> <i>Served with Toasted Baguette, Accoutrements</i>	30
<b>Chef Blanchet's Smoked Fish Platter with Whole Wheat Rye &amp; Pumpernickel Bread</b> <i>Salmon, Sturgeon, White Fish &amp; Trout Rillettes, Accoutrements</i>	30
<b>"Little Door Mezze Royale" Assorted Mediterranean Appetizers</b> <i>Tuna Tartare, Goat Cheese, Merguez Sausage, Grilled Scallops</i>	54
<b>APPETIZERS</b>	
<b>Provençal Fish Soup</b> <i>Croutons, Rouille, Parmigiano Reggiano</i>	16
<b>Wild Arugula, Roasted Quinoa, Shaved Spring Vegetables and Fresh Herbs</b> <i>Green Garlic, Extra Virgin Olive Oil, BLiS Sherry Vinegar</i>	15
<b>Grilled Marinated Duo of Asparagus and Treviso Chicory</b> <i>Crispy Pancetta, Gorgonzola Picante, Aged Balsamic Reduction</i>	16
<b>Goat Cheese Tart with Honey and Almonds</b> <i>Farmer's Market Little Gem Lettuce, Harry's Berries Strawberries</i>	16
<b>Sun-Dried Tomato Farro Risotto with Mint and Feta Cheese</b> <i>Fava Beans, Soaked Walnuts</i>	18
<b>Duo of Duck Foie Gras Torchon and Crème Brûlée</b> <i>Brioche Truffle Toast, Waldorf Salad, Microgreen Canaille</i>	26
<b>Seared Foie Gras and Fried Duck Egg</b> <i>Green Lentils, Fingerling Potato Frites, Port Wine Reduction</i>	32
<b>"Mezze" Assorted Mediterranean Appetizers</b> <i>Served with Homemade Pita, Flatbread, Kibbeh, Falafel, Spanakopita</i>	22
<b>Grilled Marinated Spanish Octopus</b> <i>Mediterranean Fava Bean Salad, Spicy Romesco Sauce</i>	22
<b>Spicy Ahi Tuna Tartare and Shaved Fennel Salad</b> <i>Brioche Toast, Green Olive Tapenade</i>	20
<b>Spicy Steamed Black Mussels and Ras El Hanout Broth</b> <i>Tomato, Cilantro, Garbanzo Beans, Preserved Lemon</i>	20

## ENTRÉES

<b>Grilled Filet Mignon, Porcini Mushroom, Rosemary &amp; Sherry Wine Demi-Glace</b> <i>Fingerling Potato Frites, Roasted Cipollini Onions, Sugar Snaps, Baby Carrots</i>	54
<b>Grilled Prime Ribeye Steak, Sel de Guérande, Herbs and Cracked Black Pepper *</b> <i>Potato-Leek Gratin, Roasted Baby Broccoli, Sun-Dried Tomatoes</i>	55
<b>* Grilled Prime Ribeye Steak &amp; Wild Arugula</b>	48.
<b>Pine Nut-Rosemary Crusted Rack of Lamb, Madeira, Smoked Garlic &amp; Goat Cheese Sauce</b> <i>Green Lentils &amp; Kale, Yukon Gold Potato Purée</i>	38
<b>Roasted Organic Chicken Breast with Grilled Marinated Baby Artichoke</b> <i>Quinoa Cake, Fava Beans, Lemon, Garlic, Oregano</i>	34
<b>Roasted Duo of Duck Breast &amp; Leg Confit with Candied Kumquat-Wild Honey-Ginger Sauce</b> <i>Basmati Brown Rice, Asparagus</i>	40
<b>Roasted Stuffed Boneless Quail with Green Olives, Figs and Almonds</b> <i>Carrot, Cauliflower &amp; Caraway Seed Mash, Ras El Hanout Jus</i>	36
<b>Couscous "Royale" Lamb Stew, Lamb Chops, Chicken and Merguez Sausage</b> <i>Harissa, Onion Confit</i>	44
<b>Grilled Marinated Mediterranean White Sea Bass and Saffron Espelette Sauce</b> <i>Polenta Diamond Crisps, Braised Kale &amp; Fennel, Blistered Cherry Tomatoes</i>	36
<b>Pancetta Wrapped Roasted Monkfish with Porcini Mushroom-Shallot Confit Sauce</b> <i>Pappardelle Pasta, Spring Pea Shoots</i>	40
<b>Sesame Crusted Seared Day Boat Scallops and Preserved Lemon Sauce</b> <i>Braised Leeks, Carrot &amp; Cumin Flan, Ginger-Steamed Asparagus</i>	40
<b>Seven Vegetable Couscous</b> <i>Rutabaga, Parsnip, Turnip, Kohlrabi, Red Pepper, Cauliflower, Zucchini, Harissa, Onion Confit</i>	26
<b>Pappardelle, Kale, Porcini Mushrooms, Baby Artichokes and Fava Beans</b> <i>Sun-Dried Tomato Pernod Sauce, Parmigiano Reggiano</i>	34

Corkage Fee \$35.00 per bottle, not available for wines listed on our menu  
20% gratuity will be applied to tables of 6 or more | Food Minimum of \$35.00 per person

Book Special Events With Us!  
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