



the little door®

DINNER

SUN - THURS 6PM TO 10PM

FRI & SAT 6PM TO 11PM

APPETIZERS

choice of:

Heirloom Tomato, Yellow Peaches and Local Burrata Cheese

Pickled Red Onions, Aged Balsamic Vinegar Reduction, Basil Oil

Fresh Goat Cheese and Black Olive Tapenade Tart, Zucchini Carpaccio

Roasted Garlic & Dill Vinaigrette, Toasted Pine Nuts

Grilled Marinated Octopus, Capers, Oregano, Lemon and Extra Virgin Olive Oil

Green Beans, Fingerling Potato, Cherry Tomatoes, Black Olives

ENTRÉES

choice of:

Roasted Marinated White Sea Bass and Tomato Pernod Sauce

Ratatouille, Crispy Polenta Diamonds, Basil Pesto

Braised Lamb Shank and Green Olives

Moroccan Eggplant & Sweet Pepper Stew, Quinoa

Pappardelle, Morel Mushrooms, Baby Artichokes, Zucchini Blossoms and Basil

Sun-Dried Tomato Pernod Sauce, Toasted Pine Nuts, Parmigiano Reggiano

DESSERTS

choice of:

Vanilla Crème Brûlée

Mixed Berries, Anis Cookie

Molten Chocolate Cake

Vieux Garçon Coulis, Pistachio-Basil Ice Cream

Roasted Peaches and Almond Crumble

Lemon Verbena Mascarpone Cream

\$49 per person (exclusive of tax and gratuity)

no substitutions | a 20% gratuity will be added for all reservations of 6 and more

LOCAL ★ FARM-FRESH ★ ORGANIC

07.14.17