

STARTERS

- House-Baked Organic Bread Basket**
Chef's Signature Dipping Oil
- Assorted Cheese Plate**
Served with Toasted Walnut Bread
- Assorted Charcuterie Plate**
Served with Toasted Baguette, Accoutrements
- Chef Blanchet's Smoked Fish Platter with Whole Wheat Rye and Pumpernickel Bread**
Salmon, Sturgeon, White Fish & Trout Rillettes, Accoutrements
- "Little Door Mezza Royale" Assorted Mediterranean Appetizers**
Tuna Tartare, Goat Cheese, Merguez Sausage, Grilled Scallops

APPETIZERS

- Chilled Peach Gazpacho**
Peach Nectar, Basil Granita
- Wild Arugula and Shaved Farmer's Market Vegetable "Crudo"**
Toasted Quinoa, BLiS Sherry Vinegar, Basil, Capers
- Zucchini Carpaccio, Marinated Baby Artichokes, Black Olives and Cherry Tomatoes**
Feta Cheese, Dill, Toasted Pine Nuts
- Goat Cheese & Pistachio Tart with Trio of Roasted Beets**
Wild Honey, Lemon, Lavender
- Dungeness Crab, Shaved Fennel and Avocado Salad**
Heirloom Tomatoes, Honey Mustard, Tarragon
- Prosciutto San Daniel, Local Burrata Cheese, Grilled Apricots**
Aged Balsamic Reduction, Basil Infused Extra Virgin Olive Oil
- Duo of Duck Foie Gras Torchon and Crème Brûlée**
Truffle Brioche Toast, Muscat Marinated Strawberries, Microgreen Canaille
- Seared Foie Gras, Port Wine & Bay Leaf Roasted Cherries**
Almond & Star Anise Baguette French Toast, Lemon Crème Fraîche
- "Mezze" Assorted Mediterranean Appetizers**
Served with Homemade Pita, Flatbread, Kibbeh, Falafel, Spanakopita
- Grilled Marinated Spanish Octopus**
Green Beans, Peewee Potatoes, Cherry Tomatoes, Black Olives, Capers, Oregano
- Spicy Ahi Tuna Tartare and Shaved Fennel Salad**
Brioche Toast, Green Olive Tapenade
- Spicy Steamed Black Mussels and Ras El Hanout Broth**
Tomato, Cilantro, Garbanzo Beans, Preserved Lemon

ENTRÉES

- 4 Pancetta Wrapped Filet Mignon and Aged Balsamic Vinegar Demi-Glace** 54
Fingerling Potato Frites, Blue Lake Beans, Tomato Provençale
- 24 Grilled Prime Ribeye Steak, Sel de Guérande, Herbs and Cracked Black Pepper *** 55
Potato-Leek Gratin, Baby Broccoli, Baby Carrots
- 30 * Grilled Prime Ribeye Steak & Wild Arugula** 48.
- 30 Pine Nut & Mustard Crusted Rack of Lamb, Madeira Wine, Smoked Garlic & Black Olive Jus** 38
Baked Quinoa Stuffed Globe Zucchini, Carrot Parsnip Purée
- 54 Roasted Organic Chicken Breast, Morel Mushrooms, Tarragon and Crème Fraîche** 36
Pappardelle Pasta, English Peas, Cherry Tomatoes
- Peach & Ginger Glazed Berkshire Baby Back Ribs with Toasted Pistachio** 36
Lemon Farro Risotto, Baby Broccoli
- 16 Roasted Duo of Duck Breast & Leg Confit with Lavender, Wild Honey and Lemon** 40
Quinoa Cake, Zucchini Pappardelle
- 14 Couscous "Royale" Lamb Stew, Lamb Chops, Chicken and Merguez Sausage** 44
Harissa, Onion Confit
- 15 Grilled Marinated Mediterranean White Sea Bass, Caper, Lemon and Basil** 36
Black Olive Tapenade & Yukon Gold Potato Purée, Blue Lake Beans, Roasted Red Bell Peppers
- 16 Roasted Wild Alaskan Sockeye Salmon, Peach, Basil and Avocado Concassé** 38
Quinoa Cake, Aged Balsamic Reduction
- 22 Potato Crusted Alaskan Halibut and Saffron Sauce** 42
Braised Fennel, Marinated Grilled Asparagus, Crab Stuffed Tomato
- 22 Sesame Crusted Seared Day Boat Scallops and Preserved Lemon Sauce** 40
Saffron Braised Leeks, Carrot & Ginger Flan, English Peas
- 26 Seven Vegetable Couscous** 26
Rutabaga, Parsnip, Turnip, Kohlrabi, Red Pepper, Cauliflower, Zucchini, Harissa, Onion Confit
- 32 Pappardelle, Morel Mushrooms, Baby Artichokes, Zucchini Blossoms and Basil** 36
Sun-Dried Tomato Pernod Sauce, Toasted Pine Nuts, Parmigiano Reggiano

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!
events@thelittledoor.com | @thelittledoorLA