

STARTERS

House-Baked Organic Bread Basket <i>Chef's Signature Dipping Oil</i>	4
Assorted Cheese Plate <i>Toasted Walnut Bread</i>	24
Assorted Charcuterie Plate <i>Toasted Baguette, Accoutrements</i>	30
Chef Blanchet's Smoked Fish Platter, Whole Wheat Rye & Pumpernickel Bread <i>Salmon, Sturgeon, White Fish, Trout Rillettes, Accoutrements</i>	30
"Little Door Mezze Royale" Assorted Mediterranean Appetizers <i>Tuna Tartare, Goat Cheese, Merguez Sausage, Grilled Scallops</i>	54

APPETIZERS

Roasted Melrose Apple & Parsnip Soup <i>Baked Gorgonzola Cheese, Candied Walnut Phyllo</i>	16
Wild Arugula, Shaved Sun Chokes, Roasted Spiced Quince & Pomegranate <i>Fresh Ginger, Argan Oil, Quince Vinaigrette</i>	15
Roasted Trio of Beets, Fresh Goat Cheese & Pistachio Tart <i>Shaved Fennel, Orange, Caper, Honey Vinaigrette</i>	16
Prosciutto Ham "San Daniele" Bartlett Pear & Local Burrata Cheese <i>Aged Balsamic Reduction, Basil Infused Extra Virgin Olive Oil, Purslane</i>	20
Heirloom Tomatoes, Grilled Corn & Haricot Vert <i>Gorgonzola Cheese, Soaked Walnuts, Champagne Walnut Vinaigrette</i>	16
Dungeness Crab, Shaved Fennel & Avocado Salad <i>Cherry Tomatoes, Tarragon, Honey Mustard</i>	22
Duo of Duck Foie Gras Torchon & Crème Brûlée <i>Truffle Brioche Toast, Microgreen Canaille, Port Wine Reduction</i>	26
Seared Foie Gras & Almond Baklava <i>Quince Compote, Pomegranate Syrup</i>	32
"Mezze" Assorted Mediterranean Appetizers <i>Homemade Pita, Flatbread, Kibbeh, Falafel, Spanakopita</i>	22
Grilled Marinated Spanish Octopus, Saffron Espelette Sauce <i>Baked Cannellini Beans, Roasted Mini Peppers Ragu, Black Olives, Capers, Oregano</i>	22
Spicy Ahi Tuna Tartare & Shaved Fennel Salad <i>Brioche Toast, Green Olive Tapenade</i>	20
Spicy Steamed Black Mussels & Ras El Hanout Broth <i>Tomato, Cilantro, Garbanzo Beans, Preserved Lemon</i>	20

ENTRÉES

Grilled Pancetta Ham Wrapped Filet Mignon, Roasted Cipollini Onions, Rosemary Demi-Glace <i>Fingerling Potato Frites, Broccolini, Baby Carrots</i>	54
Grilled Prime Ribeye Steak, Sel de Guérande, Herbs & Cracked Black Pepper * <i>Potato-Leek Gratin, Sautéed Spinach, Roasted Porcini Mushrooms</i>	55
* Grilled Prime Ribeye Steak & Wild Arugula	48
Pine Nut & Mustard Crusted Rack of Lamb, Goat Cheese, Mustard & Madeira Wine Jus <i>Baked Cannellini Beans, Smoked Grilled Ratatouille, Crispy Polenta Diamonds</i>	38
Roasted Chicken Breast, Porcini Mushrooms, Sherry Wine & Tarragon Crème Fraiche <i>Pappardelle Pasta, Haricot Vert</i>	36
Grilled Berkshire Baby Back Ribs, Spicy Huckleberry & Smoked Bourbon Maple Syrup <i>Yukon Gold Potato Puree, Corn Succotash</i>	36
Roasted Duo of Duck Breast, Leg Confit, Warren Pear-Pomegranate & Walnut Sauce <i>Wild Rice Pilaf, Steamed Asparagus</i>	40
Couscous "Royale" Lamb Stew, Lamb Chops, Chicken & Merguez Sausage <i>Harissa, Onion Confit</i>	44
Grilled Marinated Mediterranean White Sea Bass, Saffron Espelette Sauce <i>Roasted Mini Peppers, Zucchini, Squash, Mint, Capers, Yukon Gold Potato Purée</i>	36
Cumin Roasted Monk Fish, Eggplants, Sun Chokes, Tomato & Spicy Okras <i>Roasted Quinoa, Green Lentils, Spiced Roasted Quince</i>	38
Pistachio Crusted Seared Day Boat Scallops, Orange, Pomegranate and Ginger Sauce <i>Carrot Flan, Braised Leeks</i>	40
Seven Vegetable Couscous <i>Rutabaga, Parsnip, Turnip, Kohlrabi, Red Pepper, Cauliflower, Zucchini, Harissa, Onion Confit</i>	26
Pappardelle, Roasted Porcini Mushrooms, Kale, Zucchini Blossoms & Cherry Tomatoes <i>Roasted Tomato Pernod Sauce, Toasted Pine Nuts, Basil, Parmigiano Reggiano</i>	34

**The Little Door is proud to support the Living Wage Initiative.
A 2.5% surcharge will be added to all food items
and will go directly to our wonderful kitchen staff.**
Corkage Fee \$35.00 per bottle, for wines not available on our wine list
18% gratuity will be applied to tables of 5 or more | Food Minimum of \$35.00 per person

Book Special Events With Us!
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