

## STARTERS

<b>House-Baked Organic Bread Basket</b> <i>Chef's Signature Dipping Oil</i>	4
<b>Assorted Cheese Plate</b> <i>Toasted Walnut Bread</i>	24
<b>Assorted Charcuterie Plate</b> <i>Toasted Baguette, Accoutrements</i>	30
<b>Chef Blanchet's Smoked Fish Platter, Whole Wheat Rye &amp; Pumpernickel Bread</b> <i>Salmon, Sturgeon, White Fish, 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

## APPETIZERS

<b>Roasted Apple &amp; Parsnip Soup</b> <i>Baked Gorgonzola Cheese, Candied Walnut Phyllo</i>	16
<b>Wild Arugula, Shaved Sun Chokes, Roasted Spiced Quince &amp; Pomegranate</b> <i>Fresh Ginger, Argan Oil, Quince Vinaigrette</i>	15
<b>Roasted Trio of Beets, Fresh Goat Cheese &amp; Pistachio Tart</b> <i>Shaved Fennel, Orange, Caper, Honey Vinaigrette</i>	16
<b>Prosciutto Ham "San Daniele" Bartlett Pear &amp; Local Burrata Cheese</b> <i>Aged Balsamic Reduction, Basil Infused Extra Virgin Olive Oil, Purslane</i>	20
<b>Heirloom Tomatoes, Grilled Corn &amp; Haricot Vert</b> <i>Gorgonzola Cheese, Soaked Walnuts, Champagne Walnut Vinaigrette</i>	16
<b>Roasted Chanterelle Mushroom, Brussel Sprouts, Maple Syrup &amp; Sherry Vinaigrette</b> <i>Baby Red Chard, Toasted Hazelnuts</i>	18
<b>Dungeness Crab, Shaved Fennel &amp; Avocado Salad</b> <i>Cherry Tomatoes, Tarragon, Honey Mustard</i>	22
<b>Duo of Duck Foie Gras Torchon &amp; Crème Brûlée</b> <i>Truffle Brioche Toast, Microgreen Canaille, Port Wine Reduction</i>	26
<b>Seared Foie Gras &amp; Almond Baklava</b> <i>Quince Compote, Pomegranate Syrup</i>	32
<b>"Mezze" Assorted Mediterranean Appetizers</b> <i>Homemade Pita, Flatbread, Kibbeh, Falafel, Spanakopita</i>	22
<b>Grilled Marinated Spanish Octopus, Saffron Espelette Sauce</b> <i>Baked Cannellini Beans, Roasted Mini Peppers Ragu, Black Olives, Capers, Oregano</i>	22
<b>Spicy Ahi Tuna Tartare &amp; Shaved Fennel Salad</b> <i>Brioche Toast, Green Olive Tapenade</i>	20
<b>Spicy Steamed Black Mussels &amp; Ras El Hanout Broth</b> <i>Tomato, Cilantro, Garbanzo Beans, Preserved Lemon</i>	20

## ENTRÉES

<b>Grilled Pancetta Ham Wrapped Filet Mignon, Roasted Cipollini Onions, Rosemary Demi-Glace</b> <i>Fingerling Potato Frites, Broccolini, Baby Carrots</i>	54
<b>Grilled Prime Ribeye Steak, Sel de Guérande, Herbs &amp; Cracked Black Pepper *</b> <i>Potato-Leek Gratin, Sautéed Spinach, Roasted Porcini Mushrooms</i>	55
<b>* Grilled Prime Ribeye Steak &amp; Wild Arugula</b>	48
<b>Pine Nut &amp; Mustard Crusted Rack of Lamb, Goat Cheese, Mustard &amp; Madeira Wine Jus</b> <i>Baked Cannellini Beans, Smoked Grilled Ratatouille, Crispy Polenta Diamonds</i>	38
<b>Roasted Chicken Breast, Butter Nut Squash, Chanterelle Mushroom, Pecans &amp; Sage</b> <i>Quinoa Cake, Haricot Vert, Balsamic Reduction</i>	36
<b>Roasted Duo of Duck Breast, Leg Confit, Warren Pear-Pomegranate &amp; Walnut Sauce</b> <i>Wild Rice Pilaf, Steamed Asparagus</i>	40
<b>Stuffed Berkshire Pork Chop, Quince, Green Olives &amp; Almonds, Pomegranate Jus</b> <i>Sun Choke, Turnip Purée</i>	36
<b>Couscous "Royale" Lamb Stew, Lamb Chops, Chicken &amp; Merguez Sausage</b> <i>Harissa, Onion Confit</i>	44
<b>Grilled Marinated Mediterranean White Sea Bass, Saffron Espelette Sauce</b> <i>Roasted Mini Peppers, Zucchini, Squash, Mint, Capers, Yukon Gold Potato Purée</i>	36
<b>Roasted Monk Fish, Pancetta, Chanterelle Mushrooms, Green Pepper Corn &amp; Shallot Confit</b> <i>Quinoa, Green Lentil Pilaf, Roasted Brussel Sprouts</i>	38
<b>Pistachio Crusted Seared Day Boat Scallops, Orange, Pomegranate &amp; Ginger Sauce</b> <i>Carrot Flan, Braised Leeks</i>	40
<b>Seven Vegetable Couscous</b> <i>Rutabaga, Parsnip, Turnip, Kohlrabi, Red Pepper, Cauliflower, Zucchini, Harissa, Onion Confit</i>	26
<b>Pappardelle, Roasted Porcini Mushrooms, Kale, Zucchini Blossoms &amp; Cherry Tomatoes</b> <i>Roasted Tomato Pernod Sauce, Toasted Pine Nuts, Basil, Parmigiano Reggiano</i> <i>*Gluten Free Available</i>	34

The Little Door is proud to support the Living Wage Initiative.

A 3% 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!**  
**events@thelittledoor.com | @thelittledoorLA**