

STARTERS

House Baked Organic Bread Basket <i>Chefs Signature Dipping Oil</i>	4
Half Dozen Shucked Oysters & Marinated Seaweed <i>Mignonette, Horseradish Crème Fraîche, Hot Sauce</i>	20
Assorted Cheese Plate <i>Toasted Walnut Bread</i>	24
Assorted Charcuterie Plate <i>Toasted Baguette, Accoutrements</i>	30
Chef Blanchet's Smoked Fish Platter with Whole Wheat Rye & Pumpernickel Bread <i>Salmon, Sturgeon, White Fish, Trout Rilletes, Accoutrements</i>	30
"Little Door Mezze Royale" Assorted Mediterranean Appetizers <i>Tuna Tartare, Goat Cheese, Merguez Sausage, Grilled Scallops</i>	54
APPETIZERS	
Lobster Bisque <i>Lobster Soubise, Pastry Puff</i>	16
Wild Arugula, Belgian Endive, Persimmons, Kishu Tangerines, Pomegranate <i>Toasted Pecans, Ginger Champagne Vinaigrette</i>	15
Poached Half Maine Lobster Salad, Ruby Red Grapefruit, Avocado, Fennel <i>Citrus, Mustard, Wild Honey and Tarragon</i>	28
Shaved Brussels Sprouts, Toasted Pine Nuts, Shaved Sottocenere Truffle Cheese <i>Aged Balsamic Reduction</i>	16
Pistachio Goat Cheese Tart, Trio of Roasted Beets <i>Moroccan Greens, Wild Honey, Meyer Lemon & Argan Oil Vinaigrette</i>	16
Wild Mushroom Ravioli, Black Truffle Sauce <i>Red Kuri Squash Purée, Microgreens</i>	18
Duo of Duck Foie Gras "Torchon" & Crème Brûlée, Truffle Brioche Toast <i>Frisee, Candied Almonds, Orange Blossom Vinaigrette, Port Wine Reduction</i>	26
Seared Foie Gras, Cognac Demi-Glace, Rosemary Farro Risotto <i>Roasted Pink Lady Apple, Glazed Chestnuts</i>	30
Grilled Marinated Octopus, Sun-Dried Tomato Coulis <i>Green Lentil, Kale Ragu</i>	20
Spicy Ahi Tuna Tartare, Shaved Fennel Salad <i>Brioche Toast, Green Olive Tapenade</i>	20
"Mezze" Assorted Mediterranean Appetizers <i>Served with Homemade Pita, Flatbread, Kibbeh, Falafel, Spanakopita</i>	22

ENTRÉES

Grilled Filet Mignon, Lingonberry & Cognac Demi-Glace <i>Fingerling Potato Frites, Roasted Cipollini Onions, Broccolini</i>	54
Grilled Prime Ribeye Steak, Sel de Guérande, Herbs, Cracked Black Pepper <i>Potato-Leek Gratin, Sugar Snap Peas, Roasted Porcini Mushroom, Baby Carrot</i>	55
Pine Nut & Mustard Crusted Rack of Lamb, Madeira, Roasted Garlic & Rosemary Sauce <i>Green Lentil & Kale Ragu, Yukon Gold Potato & Celery Root Purée</i>	38
Pan Seared Venison Medallion, Wild Mushrooms, Red Wine & Juniper Gastrique <i>Wild Rice Pilaf, Roasted Brussels Sprouts, Pink Lady Apple, Chestnuts</i>	42
Roasted Organic Chicken Breast, Toasted Pecans, Black Truffle Jus <i>Red Kuri Squash Farro Risotto, Roasted Brussels Sprouts</i>	36
Couscous "Royale" Lamb Stew, Lamb Chops, Chicken & Merguez Sausage <i>Harissa, Onion Confit</i>	44
Grilled Marinated Mediterranean White Sea Bass, Sun Dried Tomato Pernod Sauce <i>Braised Fennel, Balsamic Grilled Broccolini, Yukon Gold Potato & Celery Root Purée</i>	36
Roasted Arctic Char, Meyer Lemon, Hazelnuts, Caper Sauce <i>Cauliflower, Carrot & Tarragon Cake, Romanesco and Roasted Crones</i>	36
Roasted Maine Live Lobster, Armoricaine Sauce <i>Angel Hair Pasta with Pea Shoots & Wild Mushrooms and Sundried Tomatoes</i>	54
Pistachio Crusted Seared Day Boat Scallops, Saffron & Pomegranate Sauce <i>Braised Leek, Carrot Ginger Flan, Sugar Snap Peas</i>	40
Seven Vegetable Couscous <i>Rutabaga, Parsnip, Turnip, Kohlrabi, Red Pepper, Cauliflower, Zucchini, Harissa, Onion Confit</i>	26
Pappardelle, Kale, Porcini Mushrooms, Romanesco <i>Sun-Dried Tomato Pernod Sauce, Parmigiano Reggiano</i>	34
Black Truffle Farro Risotto, Red Kuri Squash, Brussels Sprouts, Chestnuts <i>Toasted Pecans, Parmigiano Reggiano</i>	36

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, not available for wines listed on our menu
20% 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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