

STARTERS

- Half Dozen Shucked Oysters & Marinated Seaweed**
Mignonette, Horseradish Crème Fraîche, Hot Sauce
- Assorted Cheese Plate**
Toasted Walnut Bread
- Assorted Charcuterie Plate**
Toasted Baguette, Accoutrements
- Chef Blanchet's Smoked Fish Platter with Whole Wheat Rye & Pumpernickel Bread**
Salmon, Sturgeon, White Fish, Trout Rilletes, Accoutrements
- "Little Door Mezze Royale" Assorted Mediterranean Appetizers**
Tuna Tartare, Goat Cheese, Merguez Sausage, Grilled Scallops

APPETIZERS

- Lobster Chowder**
Pastry Puff
- Wild Arugula, Belgian Endive, Kishu Tangerines, Pomegranate, Toasted Pecans**
Champagne Vinaigrette, Candied Ginger
- Shaved Brussels Sprouts, Parmigiano Reggiano Cheese, Toasted Pinenuts**
Aged Balsamic Reduction
- Pistachio Goat Cheese Tart, Trio of Roasted Beets, Medjool Dates, Orange Supreme**
Moroccan Greens, Wild Honey, Meyer Lemon, Ginger & Argan Oil Vinaigrette
- Duo of Duck Foie Gras "Torchon" & Crème Brûlée, Truffle Brioche Toast**
Frisee, Candied Almonds, Orange Blossom Vinaigrette, Port Wine Reduction
- Seared Foie Gras, Green Lentil, Fried Duck Egg**
Fingerling Potato Frites and Port Wine Reduction
- Grilled Marinated Octopus, Sun-Dried Tomato & Pernod Sauce**
Flageolet Beans, Braised Fennel, Black Olives
- Spicy Ahi Tuna Tartare, Shaved Fennel Salad**
Brioche Toast, Green Olive Tapenade
- "Mezze" Assorted Mediterranean Appetizers**
Homemade Pita, Flatbread, Kibbeh, Falafel, Spanakopita
- Spicy Steamed Black Mussels, Ras el Hanout Broth**
Tomato, Cilantro, Garbanzo Beans and Preserved Lemon

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

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ENTRÉES

- 20 Grilled Filet Mignon, Green Pepper Corn & Tarragon Gastrique Demi-Glace**
Fingerling Potato Frites, Roasted Cipollini Onions, Broccolini **54**
- 24 Grilled Prime Ribeye Steak, Sel de Guérande, Herbs, Cracked Black Pepper**
Potato-Leek Gratin, Sautéed Bloomsdale Spinach, Roasted Porcini Mushrooms, Baby Carrots **55**
- 30 Pine Nut & Mustard Crusted Rack of Lamb, Marjoram Oil, Sherry Wine & Caper Sauce**
Flageolet Beans, Yukon Gold Potato & Black Olive Tapenade Purée **38**
- 30 Roasted Duo of Duck Breast & Leg Confit, Wild Honey, Ginger, Kumquats**
Wild Rice Pilaf, Romanesco, Toasted Pistachios **40**
- Roasted Organic Chicken Breast, Porcini Mushroom, Thyme & Marsala Wine Jus**
Polenta Diamonds Crisps, Roasted Brussels Sprouts, Butternut Squash **36**
- 15 Couscous "Royale" Lamb Stew, Lamb Chops, Chicken & Merguez Sausage**
Harissa, Onion Confit **44**
- 15 Grilled Marinated Mediterranean White Sea Bass, Saffron Espelette Sauce**
Braised Kale, Green Lentil, Sun Dried Tomatoes, Yukon Gold & Black Olive Tapenade Purée **36**
- 16 Roasted Arctic Char, Meyer Lemon, Tarragon, Caper Sauce**
Cauliflower & Carrot Cake, Romanesco **36**
- 16 Pine Nut Crusted Seared Day Boat Scallops, Sun Dried Tomato & Pernod Sauce**
Angel Hair Pasta, English Peas, Pearl Onions and Baby Carrots **40**
- 26 Seven Vegetable Couscous**
Rutabaga, Parsnip, Turnip, Kohlrabi, Red Pepper, Cauliflower, Zucchini, Harissa, Onion Confit **26**
- 30 Pappardelle, Kale, Porcini Mushrooms, Butternut Squash, Romanesco**
Sun-Dried Tomato Pernod Sauce, Parmigiano Reggiano **34**

VEGETABLE / SIDES

- | | | | | |
|-----------|----------------------------------------------------|-----------|-----------------------------------|-----------|
| 22 | <i>Potato-Leek Gratin</i> | 10 | <i>Roasted Porcini Mushrooms</i> | 10 |
| | <i>Yukon Gold & Black Olive Tapenade Purée</i> | 10 | <i>Sautéed Bloomsdale Spinach</i> | 10 |
| | <i>Sauteéd Broccolini</i> | 10 | <i>Roasted Brussels Sprouts</i> | 10 |
| 20 | <i>Cauliflower Carrot Cake</i> | 10 | <i>Organic Baguette</i> | 4 |

The Little Door is proud to support the Living Wage Initiative. A 3% surcharge will be added to only food items in order to provide a realistic living wage for our wonderful kitchen staff.