

STARTERS

Assorted Cheese Plate <i>Toasted Walnut Bread</i>	24
Assorted Charcuterie Plate <i>Toasted Baguette, Accoutrements</i>	30
Smoked Fish Platter with Whole Wheat Rye & Pumpnickel 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	
Cumin Roasted Carrot, Blood Orange Soup <i>Espelette Pepper, Argan Oil, Toasted Almonds</i>	15
Wild Arugula, Harry’s Berries Strawberries, Shaved Fennel, Gorgonzola Cheese <i>Bliss Bourbon Barrel Aged Sherry Vinaigrette, Toasted Pecans</i>	15
Shaved Brussel Sprouts, Toasted Pine Nuts, Parmigiano Reggiano Cheese <i>Aged Balsamic Reduction</i>	16
Marinated Baby Artichokes, Fava Beans, Cherry Tomatoes, Feta Cheese <i>Mint & Farro Salad</i>	16
Grilled Marinated Asparagus, Poached Duck Eggs, Brioche, Porcini Mushroom Crumble <i>Gremolata</i>	18
Pistachio Goat Cheese Tart, Trio of Roasted Beets, Blood Orange, Cured Black Olives <i>Wild Honey, Preserved Lemon, Ginger & Argan Oil Vinaigrette</i>	16
Duo of Duck Foie Gras “Torchon” & Crème Brûlée, Truffle Brioche Toast <i>Frisée, Candied Almonds, Orange Blossom Vinaigrette, Port Wine Reduction</i>	26
Seared Foie Gras, Pistachio Baklava & Rhubarb Compote <i>Citrus Crème Fraiche, Aged Balsamic Reduction</i>	30
Chermoula Marinated Grilled Octopus, Preserved Lemon Sauce <i>Moroccan Salad</i>	20
Spicy Ahi Tuna Tartare, Shaved Fennel Salad <i>Brioche Toast, Green Olive Tapenade</i>	20
“Mezze” Assorted Mediterranean Appetizers <i>Homemade Pita, Flatbread, Kibbeh, Falafel, Spanakopita</i>	22
Spicy Steamed Black Mussels, Ras el Hanout Broth <i>Tomato, Cilantro, Garbanzo Beans, Preserved Lemon</i>	20

ENTRÉES

Grilled Filet Mignon, Smoked Garlic & Caper Espagnol Sauce <i>Fingerling Potato Frites, Aged Balsamic Roasted Cipollini Onions, Broccolini</i>	54
Grilled Prime Ribeye Steak, Sel de Guérande, Herbs, Cracked Black Pepper <i>Potato-Leek Gratin, Sautéed Bloomsdale Spinach, Porcini Mushrooms</i>	55
Pistachio Crusted Rack of Lamb, Madeira, Green Peppercorn, Mint Demi-Glace <i>Yukon Gold Potato Purée, Braised Red Kale, Carrots, Fennel</i>	38
Roasted Organic Chicken Breast, Garlic, Lemon, Oregano Jus <i>Angel Hair Pasta, Roasted Brussel Sprouts, Seasonal Carrot</i>	36
Roasted Duo of Duck Breast, Leg Confit, Wild Honey, Ginger & Kumquats <i>Wild Rice Pilaf, Sugar Snap Peas & Toasted Pistachios</i>	38
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>Farro, Green Lentil & Red Kale Risotto, Sun Dried Tomatoes & Cured Black Olives</i>	36
Pancetta Wrapped Roasted Monk Fish Medallion, Sun Dried Tomato Pernod Sauce <i>Baby Artichoke Barigoule, Polenta Diamond Crisps</i>	40
Sesame Seared Day Boat Scallops, Preserved Lemon Sauce <i>Braised Leeks, Carrot Confit, Fava Beans</i>	40
Seven Vegetable Couscous <i>Rutabaga, Parsnip, Turnip, Kohlrabi, Red Pepper, Cauliflower, Zucchini, Harissa, Onion Confit</i>	26
Pappardelle, Porcini Mushrooms, Red Kale, Baby Artichokes, Fava Beans <i>Sun-Dried Tomato Pernod Sauce, Parmigiano Reggiano</i>	34

VEGETABLE / SIDES

Potato-Leek Gratin	Roasted Porcini Mushrooms
Carrot Confit, Fava Beans	Sautéed Spinach & Pine Nuts
Sauteéd Broccolini & Baby Carrots	Baby Artichoke Barigoule
Polenta Diamond Crisps	Roasted Brussel Sprouts

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!
events@thelittledoor.com | @thelittledoorLA

A 3% surcharge will be added to only food items in order to provide a realistic living wage for our wonderful kitchen staff.