

STARTERS

Assorted Cheese Plate <i>Toasted Walnut Bread</i>	26
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	
Provencale Fish Soup <i>Rouille, Croutons, Gruyere Cheese</i>	18
Wild Arugula, Shaved Fennel, Cara Cara Oranges, Avocado, Cured Black Olives, Basil <i>Espelette Toasted Pita Chips, Lemon Avocado Oil</i>	16
Farmer’s Market Little Gem Salad with Shaved Vegetable & Parmigiano Reggiano Parmesan <i>Walnut Oil, Bliss Sherry Vinaigrette, Soaked Walnuts</i>	15
Duo of Zucchini Carpaccio, Marinated Baby Artichokes, Cherry Tomatoes, Feta Cheese, Dill <i>Toasted Pine Nuts</i>	16
Grilled Marinated Asparagus, Apple Wood Smoked Bacon, Crumbled Fresh Sheep Cheese <i>Aged Balsamic Vinegar Reduction, Candied Kumquats</i>	18
Pistachio Goat Cheese Tart, Trio of Roasted Beets and Strawberries <i>Ginger, Wild Honey, Lemon, Argan Oil Vinaigrette</i>	16
Duo of Duck Foie Gras “Torchon” & Crème Brûlée, Truffle Brioche Toast <i>Frisée, Apples, Golden Raisins</i>	26
Seared Foie Gras, Espelette Fried Duck Egg & Port Wine Reduction <i>Green Lentils, Fingerling Potato Frites, Micro Greens</i>	30
Chermoula Marinated Grilled Octopus, Fava Bean Puree, Preserved Lemon Sauce <i>Flowered Moroccan Salad</i>	20
Uni, Angel Hair Pasta, Lobster Saffron Sauce <i>English Peas, Cherry Tomatoes, Basil Chiffonade</i>	24
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, Roasted Cipollini, Aged Balsamic Demi-Glace <i>Fingerling Potato Frites, Broccolini & Carrot Puree</i>	54
Grilled Prime Ribeye Steak, Sel de Guérande, Herbs, Cracked Black Pepper <i>Potato-Leek Gratin, Sautéed Spinach with Porcini Mushrooms</i>	55
Pine Nut Crusted Rack of Lamb, Madeira, Coarse Mustard, Goat Cheese Sauce <i>Yukon Gold Potato Purée, Green Lentil, Braised Fennel & Red Kale</i>	40
Roasted Organic Chicken Breast, Garlic, Lemon & Oregano Jus <i>Quinoa Cake, Baby Artichoke Barigoule</i>	36
Roasted Duo of Duck Breast, Leg Confit, Ginger Kumquat Sauce <i>Wild Rice Pilaf, Asparagus, Toasted Pistachios</i>	40
Couscous “Royale” Lamb Stew, Lamb Chops, Chicken & Merguez Sausage <i>Harissa, Onion Confit</i>	44
Grilled Marinated Mediterranean White Sea Bass, Tomato Pernod Sauce <i>Farro Risotto, Fava Beans, Porcini Mushrooms, Cured Black Olives</i>	36
Pancetta Wrapped Roasted Monk Fish Medallion, Lobster Saffron Sauce <i>Yukon Gold Potato Purée, Baby Artichokes, Broccolini, Carrots</i>	40
Sesame Crusted Seared Day Boat Sea Scallops, Preserved Lemon Sauce <i>Braised Leeks, Carrot Purée, Fava Beans</i>	40
Seven Vegetable Couscous <i>Rutabaga, Parsnip, Turnip, Kohlrabi, Red Pepper, Cauliflower, Zucchini, Harissa, Onion Confit</i>	26
Pappardelle, Porcini Mushrooms, Zucchini Blossoms, Baby Artichokes, Fava Beans <i>Sun-Dried Tomato Pernod Sauce, Parmigiano Reggiano</i>	34

VEGETABLE / SIDES

Potato-Leek Gratin	20
Carrot Puree & Fava Beans	20
Sauteéd Broccolini & Baby Carrots	22
Grilled Balsamic Asparagus	22
Roasted Porcini Mushrooms	12
Quinoa Cake	
Baby Artichoke Barigoule	
Sautéed Spinach & Pine Nuts	

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

05.02.18

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