

STARTERS

Assorted Cheese Plate <i>Toasted Walnut Bread</i>	26
Assorted Charcuterie Plate <i>Toasted Baguette, Accoutrements</i>	30
Smoked Fish Platter, 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>	55
APPETIZERS	
Peach Gazpacho Soup <i>Peach Nectar, Basil Granita</i>	15
Baby Spinach, Grilled Eggplant, Sweet Corn, Marinated Roasted Peppers <i>Mint, Feta Cheese, Espelette Baked Whole Wheat Pita Chips, Tahini Vinaigrette</i>	16
Trio of Roasted Beets, Yellow Peaches, Gorgonzola Picante, Soaked Walnuts <i>Wild Arugula, Shaved Fennel</i>	16
Heirloom Tomatoes, San Daniele Prosciutto Ham, Basil Pesto <i>Baguette Crostini</i>	18
Goat Cheese Tart, Roasted Blenheim Apricots, Lavender & Raw Orange Blossom Honey <i>Frisée, Toasted Almonds</i>	16
Duo of Duck Foie Gras Torchon & Crème Brûlée <i>Micro Green Canaille, Candied Kumquats, Truffle Brioche Toast</i>	26
Seared Foie Gras, Harry’s Berries Strawberries, Balsamic Reduction <i>Baguette French Toast</i>	30
Grilled Marinated Octopus, Green Beans, Peewee Potatoes, Cherry Tomatoes <i>Greek Oregano, Cured Black Olives, Extra Virgin Olive Oil, Lemon</i>	20
Alaskan Halibut Carpaccio <i>Cucumber, Avocado, Shaved Fennel & Tomato Salad, Capers, Tarragon</i>	22
Spicy Ahi Tuna Tartare, Shaved Fennel Salad <i>Brioche Toast, Green Olive Tapenade</i>	21
“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, Sherry Wine, Oregano Caper Demi-Glace <i>Fingerling Potato Frites, Broccolini, Tomato Provençale</i>	55
Grilled Prime Ribeye Steak, Sel de Guérande, Herbs, Cracked Black Pepper <i>Potato-Leek Gratin, Ratatouille</i>	56
Pine Nut Crusted Rack of Lamb, Madeira & Blooming Thyme Roasted Garlic Sauce <i>Polenta Diamond Crisps, Baby Artichoke Barigoule Stuffed Eight Ball Zucchini</i>	40
Roasted Organic Chicken Breast, Porcini Mushroom, Basil Pesto Jus <i>Roasted Sweet Pepper Farro Risotto, Zucchini Spaghetti, Blistered Grape Cherry Tomatoes</i>	36
Roasted Duo of Duck Breast, Wild Honey Lavender & Lemon 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
Kennebec Potato Crusted Northern Halibut, Yellow Peach Ginger & Basil Sauce <i>Avocado, Aged Balsamic Reduction</i>	40
Grilled Marinated Mediterranean Sea Bass, Saffron Espelette Sauce <i>Pesto Yukon Gold Potato Purée, Ratatouille, Toasted Pine Nuts</i>	40
Seared Day Boat Sea Scallops, Lobster Saffron Sauce <i>Angel Hair Pasta, English Peas, Pearl Onions, Baby Carrots</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, English Peas <i>Roasted Tomato Pernod Sauce, Parmigiano Reggiano</i>	34
VEGETABLE / SIDES	
<i>Potato-Leek Gratin</i>	
<i>Sweet Pepper Farro Risotto</i>	
<i>Polenta Diamond Crisps</i>	
<i>Grilled Balsamic Asparagus</i>	
<i>Roasted Porcini Mushrooms</i>	
<i>Pesto Yukon Gold Potato Purée</i>	
<i>Barigoule Stuffed Squash</i>	
<i>Ratatouille</i>	

A 2.5% surcharge will be added to only food items in order to provide a realistic living wage for our wonderful kitchen staff.

06.21.18

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