

STARTERS

Assorted Cheese Plate

Toasted Walnut Bread

Assorted Charcuterie Plate

Toasted Baguette, Accoutrements

Smoked Fish Platter, 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

Roasted Italian Heirloom Tomato & Eggplant Soup

Caponata

Roasted Chanterelle Mushrooms, Bliss Sherry Vinegar & Maple Syrup Glaze

Red Kale, Shaved Fennel, Roasted Hazelnuts

Trio of Roasted Beets, Fresh Goat Cheese & Pistachio Tart

Shaved Fennel, Valencia Oranges, Capers

Serrano Ham, Bartlett Pear, Local Burrata Cheese

Balsamic Reduction, Purslane, Toasted Pine Nuts

Wild Arugula, Heirloom Tomato, Haricot Vert, Cured Black Olives, Crouton Thins

Basil Pesto Vinaigrette, Shaved Parmigiano Reggiano Cheese

Duo of Duck Foie Gras Torchon & Crème Brûlée

Frisée, Candied Walnuts, Port Wine Reduction Truffle Brioche Toast

Seared Foie Gras, Roasted Figs, Wild Honey, Lemon, Fresh Ginger

Pistachio Baklava

Grilled Marinated Octopus, Roasted Pimento Peppers, Harissa Sauce

Cannellini Bean Confit, Preserved Lemon, Cured Black Olives, Cilantro

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, Preserved Lemon

ENTRÉES

28 Grilled Filet Mignon, Roasted Bone Marrow, Port Wine Demi-Glace 56

Fingerling Potato Frites, Broccolini, Baby Carrots

30 Grilled Prime Ribeye Steak, Sel de Guérande, Herbs, Cracked Black Pepper 56

Potato-Leek Gratin, Braised Kale, Fennel, Porcini Mushrooms

30 Black Olive Tapenade Crusted Rack of Lamb, Goat Cheese Mustard Sauce 40

Cannellini Beans, Grilled Smoked Ratatouille, Crispy Polenta Diamond

Roasted Organic Chicken Breast, Figs, Rosemary, Pistachios 36

Quinoa Zucchini Flan, Balsamic Reduction

15 Roasted Duo of Duck Breast and Leg Confit, Huckleberry Gastrique 40

Wild Rice Pilaf, Asparagus

20 Couscous “Royale” Lamb Stew, Lamb Chops, Chicken & Merguez Sausage 46

Harissa, Onion Confit

18 Roasted Wild Cod, Manila Clams, Saffron Lobster Broth 40

Braised Fennel, Sun Choke & Yukon Gold Potato Purée

20 Chermoula Grilled Marinated Mediterranean Sea Bass, Okra, Cured Black Olives, Tomatoes 38

Roasted Pimento & Harissa Farro Risotto, Moroccan Greens

Seared Day Boat Sea Scallops, Chanterelle Mushrooms, English Peas 42

Angel Hair Pasta, Applewood Smoked Bacon Carbonara

26 Seven Vegetable Couscous 28

Rutabaga, Parsnip, Turnip, Kohlrabi, Red Pepper, Cauliflower, Zucchini, Harissa, Onion Confit

22 Roasted Eggplant, Porcini Mushrooms, Red Kale, Red Bell Pepper, Pappardelle Pasta 36

Roasted Tomato Pernod Sauce, Basil Pesto

22 VEGETABLE / SIDES 12

23 *Potato-Leek Gratin* *Roasted Porcini Mushrooms*

Harissa Farro Risotto *Polenta Diamond Crisps*

Quinoa Zucchini Flan *Grilled Smoked Ratatouille*

Grilled Balsamic Asparagus

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

09.13.18

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