

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 Rillettes, Accoutrements

"Little Door Mezze Royale" Assorted Mediterranean Appetizers
Tuna Tartare, Goat Cheese, Merguez Sausage, Grilled Scallops

APPETIZERS

Roasted Cauliflower Celery Root Velouté
Bacon, Garlic Croutons

Wild Arugula, Belgian Endive, Kishu Tangerines, Dried Organic Cranberries
Toasted Pecans, Ginger Champagne Vinaigrette

Shaved Brussels Sprouts, Apple Wood Smoked Bacon
Parmigiano Reggiano Cheese, Aged Balsamic Reduction

Pistachio Goat Cheese Tart, Trio of Roasted Beets
Frisée, Valencia Orange Supremes, Wild Honey, Meyer Lemon, Ginger & Argan Oil Vinaigrette

Sear Sea Scallop, Lobster Espelette Sauce
Angel Hair Pasta, English Peas, Sun-Dried Tomatoes

Dungeness Crab, Ruby Red Grapefruit, Avocado, Fennel Salad
Citrus, Mustard, Wild Honey, Tarragon

Grilled Marinated Octopus, Sun-Dried Tomato Coulis
Green Lentils, Braised Kale, Cured Black Olives

Spicy Ahi Tuna Tartare, Shaved Fennel Salad
Brioche Toast, Green Olive Tapenade

"Mezze" Assorted Mediterranean Appetizers
Served with Homemade Pita, Flatbread, Kibbeh, Falafel, Spanakopita

Spicy Steamed Black Mussels, Ras el Hanout Broth
Tomato, Cilantro, Garbanzo Beans, Preserved Lemon

ENTRÉES

22 **Grilled Filet Mignon, Green Pepper Corn, Tarragon, Port Wine Sauce** 54
Fingerling Potato Frites, Roasted Cipollini Onions, Roasted Kabocha, Broccolini

28 **Grilled Prime Ribeye Steak, Sel de Guérande, Herbs, Cracked Black Pepper** 55
Potato-Leek Gratin, Roasted Brussel Sprouts, Braised Fennel, Toasted Pine Nuts

30 **Pine Nut & Mustard Crusted Rack of Lamb, Madeira, Smoked Garlic Demi-Glace** 40
Yukon Gold Potato Purée, Green Lentils & Vegetable Ragu

30 **Duo of Duck Breast & Leg Confit, Orange Marmalade Sauce** 42
Wild Rice Pilaf, Romanesco, Baby Carrots

Roasted Organic Chicken Breast, Porcini Mushroom, Rosemary & Sherry Wine Jus 36
Crispy Polenta Diamonds, Braised Red Kale, Fennel

Couscous "Royale" Lamb Stew, Lamb Chops, Chicken, Merguez Sausage 46
Harissa, Onion Confit

15 **Grilled Marinated Mediterranean White Sea Bass, Lemon, Shallot Confit, Caper Sauce** 38
Mussels & Saffron Farro Risotto, Sugar Snap Peas

16 **Baked Loup de Mer Stuffed with Crab Meat, Lobster Espelette Sauce** 42
Cauliflower, Carrot & Tarragon Cake, Romanesco

16 **Pistachio Crusted Seared Day Boat Sea Scallops, Sun-Dried Tomato Pernod Sauce** 44
Braised Leeks, Quinoa & Sautéed Spinach

18 **Seven Vegetable Couscous** 26
Rutabaga, Parsnip, Turnip, Kohlrabi, Red Pepper, Cauliflower, Zucchini, Harissa, Onion Confit

24 **Pappardelle, Roasted Porcini Mushrooms, Red Kale, Fennel, Roasted Squash** 34
Sun-Dried Tomato Pernod Sauce, Toasted Hazelnuts

20

22 **VEGETABLE / SIDES** 12

23 *Potato-Leek Gratin* *Wild Mushrooms*
Mussels & Saffron Farro Risotto *Polenta Diamond Crisps*
Quinoa & Sautéed Spinach *Cannellini Beans*
20 *Roasted Brussels Sprouts* *Braised Fennel*

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

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