



the little door®

DINNER

SUN - THURS 6PM TO 10PM

FRI & SAT 6PM TO 11PM

APPETIZERS

choice of:

Shaved Brussels Sprouts, Apple Wood Smoked Bacon Salad

Parmigiano Reggiano Cheese, Balsamic Reduction

Seared Sea Scallop, Lobster Espelette Sauce

Angel Hair Pasta, English Peas, Sun-Dried Tomatoes

Pistachio Goat Cheese Tart, Trio of Roasted Beets

Frisée, Valencia Orange Supremes, Wild Honey, Meyer Lemon, Ginger & Argan Oil Vinaigrette

ENTRÉES

choice of:

Roasted Organic Chicken Breast, Porcini Mushrooms, Rosemary & Sherry Wine Jus

Crispy Polenta Diamonds, Braised Red Kale, Fennel

Pine Nut & Mustard Crusted Rack of Lamb, Madeira, Smoked Garlic Demi-Glace

Yukon Gold Potato Purée, Green Lentils & Vegetable Ragù

Grilled Marinated White Sea Bass, Lemon, Shallot Confit, Caper Sauce

Mussels & Saffron Farro Risotto, Sugar Snap Peas

Pappardelle, Roasted Porcini Mushrooms, Red Kale, Fennel, Roasted Squash

Sun-Dried Tomato Pernod Sauce, Toasted Hazelnuts

DESSERTS

choice of:

Chocolate Molten Cake, Orange Marmalade

Pistachio Crème Fraîche Ice Cream

White Chocolate & Raspberry Cheese Cake

Candied Almonds, Minted Ganache

Passion Fruit Crème Brûlée

Coconut Almond Biscotti, Mixed Berries

\$59 per person (exclusive of tax and gratuity)

no substitutions | a 20% gratuity will be added for all reservations of 6 and more

LOCAL ★ FARM-FRESH ★ ORGANIC

01.11.19