

## STARTERS

<b>Half Dozen Shucked Oysters &amp; Marinated Seaweed</b> <i>Mignonette, Horseradish Crème Fraîche, Hot Sauce</i>	22
<b>Assorted Cheese Plate</b> <i>Toasted Walnut Bread</i>	28
<b>Assorted Charcuterie Plate</b> <i>Toasted Baguette, Accoutrements</i>	30
<b>Smoked Fish Platter with Whole Wheat Rye &amp; Pumpnickel Bread</b> <i>Salmon, Sturgeon, White Fish, Trout Rilletes, Accoutrements</i>	30
<b>“Little Door Mezze Royale” Assorted Mediterranean Appetizers</b> <i>Tuna Tartare, Goat Cheese, Merguez Sausage, Grilled Scallops</i>	56
<b>APPETIZERS</b>	
<b>English Peas &amp; Stinging Nettle Potage</b> <i>Crème Fraiche, Crispy Shallots</i>	15
<b>Wild Arugula, Hass Avocado, Shaved Fennel, Blood Orange, Feta Cheese, Dill</b> <i>Crouton Thins, Extra Virgin Olive Oil &amp; Blood Orange Vinaigrette</i>	16
<b>Shaved Brussel Sprouts, Toasted Pine Nuts, Parmigiano Reggiano Cheese</b> <i>Aged Balsamic Reduction</i>	16
<b>Marinated Baby Artichokes, Chanterelle Mushrooms, Sugar Snap Peas, Sun-Dried Tomatoes</b> <i>Stinging Nettle &amp; Green Garlic Pesto</i>	18
<b>Pistachio Goat Cheese Tart, Trio of Roasted Beets, Medjool Dates</b> <i>Moroccan Greens, Wild Honey, Meyer Lemon, Ginger &amp; Argan Oil Vinaigrette</i>	18
<b>Duck Liver Mousse, Port Wine &amp; Aspic, Black Truffle Brioche Toast</b> <i>Frisée, Candied Almonds, Orange Blossom Vinaigrette, Port Wine Reduction</i>	18
<b>Dungeness Crab, Ruby Red Grapefruit, Avocado, Fennel Salad</b> <i>Citrus, Mustard, Wild Honey, Tarragon</i>	24
<b>Grilled Marinated Octopus, Sun-Dried Tomato, Smoked Garlic Coulis</b> <i>Fingerling Potatoes, Cured Black Olives, Fried Capers, Red Kale &amp; Oregano Salad</i>	20
<b>Spicy Ahi Tuna Tartare, Shaved Fennel Salad</b> <i>Brioche Toast, Green Olive Tapenade</i>	20
<b>“Mezze” Assorted Mediterranean Appetizers</b> <i>Homemade Pita, Flatbread, Kibbeh, Falafel, Spanakopita</i>	22
<b>Spicy Steamed Black Mussels, Ras el Hanout Broth</b> <i>Tomato, Cilantro, Garbanzo Beans, Preserved Lemon</i>	20

## ENTRÉES

<b>Grilled Filet Mignon, Baked Bone Marrow, Port Wine Demi-Glace</b> <i>Fingerling Potato Frites, Roasted Cipollini Onions, Broccolini</i>	22	55
<b>Grilled Prime Ribeye Steak, Sel de Guérande, Herbs, Cracked Black Pepper</b> <i>Potato-Leek Gratin, Bloomsdale Spinach, Braised Fennel, Porcini Mushrooms</i>	28	55
<b>Pine Nut &amp; Mustard Crusted Rack of Lamb, Madeira, Smoked Garlic, Goat Cheese &amp; Rosemary Sauce</b> <i>Yukon Gold Potato Parsnip Purée, Green Lentils &amp; Vegetable Ragu</i>	30	42
<b>Roasted Organic Chicken Breast, Baby Artichokes, Smoked Garlic, Lemon &amp; Oregano Jus</b> <i>Polenta Diamond Crisp, Braised Red Kale, Fennel</i>	56	36
<b>Roasted Duo of Duck Breast &amp; Leg Confit, Wild Honey, Ginger, Kumquats</b> <i>Wild Rice Pilaf, Sugar Snap Pea, Toasted Pistachios</i>		42
<b>Couscous “Royale” Lamb Stew, Lamb Chops, Chicken &amp; Merguez Sausage</b> <i>Harissa, Onion Confit</i>	15	46
<b>Grilled Marinated Mediterranean White Sea Bass, Saffron Espelette Sauce</b> <i>Green Lentils &amp; Farro Cake, Roasted Brussels Sprouts, Parsnips, Aged Balsamic Reduction</i>	16	38
<b>Roasted Bacon Wrapped Monk Fish Medallion, Blood Orange, Shallot Confit, Capers Sauce</b> <i>Cauliflower, Mustard &amp; Tarragon Mash, Roasted Kabocha, Romanesco</i>	16	38
<b>Seared Day Boat Scallops, Local Chanterelle Mushrooms, Tarragon Champagne Sauce</b> <i>Angel Hair Pasta, English Peas, Pearl Onions, Parisian Carrots</i>	18	44
<b>Seven Vegetable Couscous</b> <i>Rutabaga, Parsnip, Turnip, Kohlrabi, Red Pepper, Cauliflower, Zucchini, Harissa, Onion Confit</i>	18	26
<b>Pappardelle, Kale, Porcini Mushrooms, Kabocha Squash, Romanesco</b> <i>Sun-Dried Tomato Pernod Sauce, Parmigiano Reggiano</i>	24	34

## VEGETABLE / SIDES

<i>Potato-Leek Gratin</i>	12	<i>Roasted Porcini Mushrooms</i>	12
<i>Cauliflower, Mustard &amp; Tarragon Mash</i>	12	<i>Green Lentils &amp; Farro Cake</i>	12
<i>Polenta Diamond Crisps</i>	12	<i>Sautéed Spinach &amp; Braised Fennel</i>	12
<i>Yukon Gold Parsnip Purée</i>	12	<i>Balsamic Brussels Sprouts</i>	12

The Little Door is proud to support the Living Wage Initiative. A 3% surcharge will be added to only food items in order to provide a realistic living wage for our wonderful kitchen 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

02.07.19