

the little door

APPETIZERS

SEASONAL SOUP 15

SEASONAL SALAD

roquefort blue cheese, celery, arugula, frisée, candied pecans, sherry thyme vinaigrette, celery root remoulade 17.

BURRATA

basil pistou, jicama, sungold tomatoes, gooseberry, walnut jaggery vinaigrette, candied walnut 23.

STEAK TARTARE

chermoula, herbs, kennebec chips, pink peppercorn & burnt onion, pecans, pickled egg yolk pudding 24. *

PORTUGUESE PIRI-PIRI SHRIMP

black tiger shrimp, garlic, flatbread, shiitake mushrooms, sorrel 24. *

HAMACHI CRUDO

kiwi, crispy parsnip, pandan, cilantro, 25. *

BLACK MUSSELS

spiced curry broth, crispy chickpeas 24. *

GRILLED PORTUGUESE OCTOPUS

pork chorico, garlic aioli, chervil, panisse, citrus puree, smoked sabayon, pickled mustard seed 24. *

DRY AGED FILET MIGNON TOAST

bone marrow, fried oysters, black truffle, ramps 32. *

GNOCCHI

ricotta, blue spirulina, gorgonzola fonduta, bottarga 26

ENTREES

16 OZ. PRIME RIBEYE STEAK

pommes dauphine, mushroom fricassee, creamed spinach, bordelaise 65. *

FILET MIGNON

quail egg, truffled celery root aligot, shimeji, potato pave, green peppercorn foyot 54. *

HERB CRUSTED RACK OF LAMB

sauce diable, sundried tomato pesto, citrus agrodolce, purslane 53.

COUSCOUS "ROYALE"

lamb stew, lamb chop, chicken, merguez sausage, harissa, onion confit 52.

ORGANIC CHICKEN

canja (chicken porridge), chicken espuma, seared egg yolk, chicken skin, sumac 43 *

SEARED SEABASS

capers & yellow raisin purée, gazpachuelo, chervil oil, almonds, cauliflower variations: purée, pan-roasted, crumbled 45. *

SALMON

suquet, saffron potato, lemon aioli, horseradish* 44.

SEVEN VEGETABLE COUSCOUS

kohlrabi, red peppers, carrot, turnip, zucchini, kabocha squash, rutabaga 33.

KING MUSHROOM RICE

bomba rice, hazelnut oil, seared king trumpet & maitake mushrooms, manchego cheese, bell-pepper sofrito, truffle 34.

UNI PASTA

homemade spaghettini, sea urchin, kaluga, fresh truffle 55.

STARTERS

OYSTERS

yuzu saffron granita, chervil *
½ dozen 19. dozen 33

HOUSEMADE PARKER ROLL

yeasted butter, 24 month aged parmesan 9.

CHARCUTERIE PLATE

a selection of cured meats 28.

CHEESE PLATE

a selection mrkt. cheese 26.

MEZZE PLATE

muhammara, baba ghanoush, hummus, carrot salad, cauliflower salad, cucumber salad, deviled egg .25.

CAVIAR SERVICE

egg yolk billini, 1oz of white sturgeon caviar, crispy potato, crème fraîche bavarois, chives, egg white, red onion, capers 110. add 1/2oz 50.

SIDES

DUCK FAT ROASTED CABBAGE

anchovy tarragon vinaigrette, pickled grapes 13.

POTATO MOUSSELINE

potato crisps, braised mustard seed, mixed herbs *-can be vegan* 14.

MUSHROOMS

white truffle skordalia, cashew, mixed mushrooms: grilled, seared, pickled & crispy 16.

BROCCOLI RABE

manchego, calabrian chilli & truffle vinaigrette, hazelnut 15.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
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 \$45.00 per person



DELIGHTFUL SPRING WINES



2022 Soreli (Orange), Arnaud Combier, Vents
Contraires, Beaujolais 16.

2022 Vermentino, Antinori, Bolgheri Italy 17.

2022 (CHILLED) Ruche' di casagnole
monferrato, piedmonte
Italy 15.

BUBBLES

2021 Brut Rose', Val de Mer, Bourgogne 18.
Champagne, Tattinger, Brut 27.

WHITE

2022 Rosé, Proprieta Sperino, Piedmont, Italy
16.

2021 Sancerre, Jean Jacques Auchere,
Loire Valley 18.

2021 Chablis, Charly Nicolle, Bourgogne 20.

2022 Soreli (Orange), Arnaud Combier, Vents
Contraires, Beaujolais 16.

2021 Pinot Grigio, Scarbolo , Italy 15.

2022 Vermentino, Antinori, Guado Al Tasso,
Bolgheri Italy 17.

2020 Reisling (Semi-Sweet), Dr. Loosen,
Germany 16.

2021 Chardonnay, Heron, California 16.

COCKTAILS

MOSCOW MULE
vodka, fevertree ginger beer, lime 17.

GRANDFATHER
maker's mark bourbon, calvados & carpano antica 18.

POMEGRANATE MARGARITA
tequila blanco, orange liqueur, pomegranate &
lime juice 18.

CADILLAC MARGARITA
lalo blanco, grand marnier, lime juice, agave 24.

4 PEPPER SMOKE
mal bien mezcal ,lime, smoked chiles, licor 43 &
agave 19.

CUCUMBER MARTINI
vodka or ford's gin, lemon juice, cucumber & mint 18.

SPICED CORAZON
jalapeño-soaked tequila, grapefruit, agave 18.

CASANOVA
vodka, stewed strawberries, lemon juice 18.

TOKI HIGHBALL
toki suntori whiskey. yuzu, organic lemon, hint of agave,
apple bitters & vegan foam 19.

LE PAPILLON
butterfly pea flower, vodka & ford's gin, organic lemon &
agave 18.

MARIO
rakija "legende', bruised lime & mint, maraschino liqueur,
small hint of black pepper & mist of absinthe 18.

TRES SABORES DE MEXICO

TEQUILA-FORTALEZA BLANCO
MEZCAL-LA MEDIDA, ARROQUENO
SOTOL-QUECHO TEXANUM 32.

RED

2019 St. Emillon, Les Piliers,
(Bio Dynamic) 18.

2018 Margaux, Le Kid d'Arscac 20.

2017 Margaux Ch. La Tour de Mons (1/2 BTL) 45

2019 Chateauneuf-du-Pape, Vieux
Lazaret 25.

2021 Cotes Du Rhone, Granette St. Joseph 15,

2020 Nebbiolo, Martinenga, Langhe 18.

2019 Pinot Noir, Davis Bynum,
Russian River 17.

2017 Pinot Noir, Rhys (Organic), Anderson
Valley, CA. 22.

2020 Cabernet, Rangeland, Paso Robles 16.

2020 Cabernet, Band of Vintners,' Consortium',
Napa Valley 22.

2019 Malbec, Alberti, Mendoza 16.

BEER

Estrella Lager, Spain 8.

Trustworthy Hoppy Amber, Burbank (16oz) 9

North Coast "Stellar", IPA, Mendocino CA. 8.

Bavik Pilsner Belgium 7.

Menabrea Amber, Italy 8.

Cider, ANXO. District Dry, Washington D.C. 10.

Estrella, Galicia- Alcohol Free, Spain 8.

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COCKTAILS & WINES

BY MISTER G.