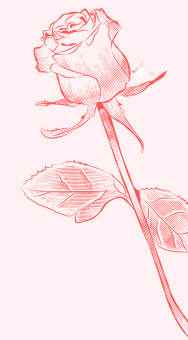


Valentine's Day

dinner menu 2024



APPETIZER

WINTER SALAD

roquefort, celery, sherry thyme vinaigrette, celery root remoulade

PORTUGUESE PIRI-PIRI SHRIMP

black tiger shrimp, garlic, flatbread, shiitake mushrooms, sorrel

HAMACHI CRUDO

kiwi, crispy sunchoke, pandan, cilantro

SWEET POTATO BISQUE

sweet potato gnocchi, vegan cream cheese

LOBSTER BISQUE

lobster tail, saffron fennel

WAGYU CARPACCIO

tomato relish, mushroom croquette, rice crisps

MAIN COURSE

FILET MIGNON

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

MARY'S CHICKEN

chicken jus, parsnip, carrot puree, truffled farrotto, burgundy truffles

HERB CRUSTED RACK OF LAMB

sauce diable, sundried tomato pesto, grape gastrique, pursilane

SEARED SEABASS

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

IMPOSSIBLE MEAT BOLOGNESE

penne, vegan cheese

BLACK TRUFFLE RISOTTO

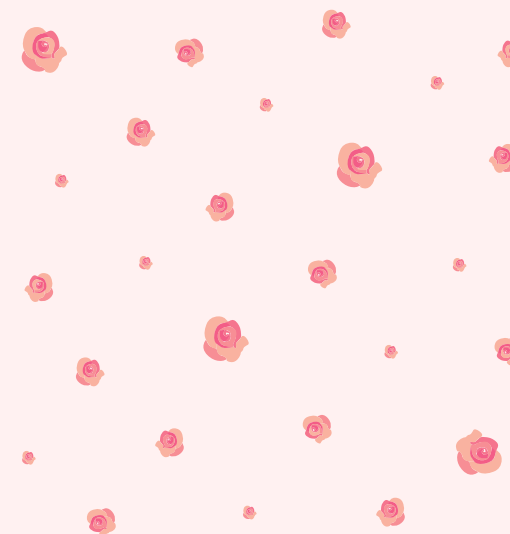
carnaroli, aged parm, mascarpone

DESSERT

ORANGE CARDAMOM CREME BRULEE

BREAD PUDDING

RASPBERRY MOLTEN CHOCOLATE CAKE



EXECUTIVE CHEF, JONATHAN PORTELA

the little door

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
Corkage Fee \$45.00 per bottle, not available for wines listed on our menu
20% gratuity will be applied

WONDERFUL WINTER WINES

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

2021 Beaujolais, (chilled) Morgon,
France 17.

BUBBLES

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

WHITE

2022 Rosé, Proprieta Sperino, Piemonte 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.

2021 Albarino, Columna, Rias Baixas 15.

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

2021 Chardonnay, Heron, California 16.

COCKTAILS & WINES
BY MISTER G.

COCKTAILS

MOSCOW MULE
vodka, 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 18.

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 18.

HOUSE NEGRONI
st. george 'terroir' gin, campari & amaro averna 18.

TRES SABORES DE MEXICO

TEQUILA-FORTALEZA BLANCO
MEZCAL-BOZAL ENSAMBLE
SOTOL-QUECHO TEXANUM 32.

RED

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

2018 Margaux, Le Kid d'Arscac 20.

2015 St. Emillon, Picoron (1/2 BTL) 45.

2019 Chateauneuf-du-Pape, Vieux
Lazaret 25.

2019 Cotes Du Rhone, Domaine Chaume-
Arnaud 15,

2020 Nebbiolo, Giovanni Rosso, Langhe 16..

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, Brooklyn Cider House, Bone Dry, 10..
Estrella, Galicia- Alcohol Free, Spain 8.

the little door