

# BAZAAR MEAT®

## BY JOSÉ ANDRÉS

### THE CLASSICS

#### **Super-Giant Pork-Skin Chicharron**

*Greek yogurt, za'atar spices*

#### **Ferran Adrià Olives, Modern and Traditional**

*Liquid green olive spheres, Gordal olives with piquillo and anchovy*

#### **Reuben Airbread**

*Corned Beef, sauerkraut, Swiss espuma*

#### **Croquetas de Pollo**

*Chicken-bechamel fritters*

#### **“The Classic” Beef Tartare**

*Mindful Meats Beef Sirloin, savora mustard, HP sauce, anchovy,*

*Parker House rolls*

#### **Mulefoot Ham**

*Persimmons, Frisee & Peanuts*

#### **Chateaubriand, Tenderloin**

#### **Brandt Beef, CA, Holstein**

*Perigorn Sauce, Pomme Soufflé*

#### **Buttered Potato Puree**

*Butter, butter, more butter, some potatoes*

#### **Josper-Roasted Asparagus**

*Romesco Sauce*

#### **DESSERTS**

*Cream puffs, assorted, tarts, little cakes*

125/person

#### **COMPLEMENT YOUR MENU WITH AN ADDITIONAL COURSE**

Kobe Eye of the Rib\* 65/oz.

“Vaca Vieja” Mindful Meats Rib Eye 45/6 oz.

*\*Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness.*

# BAZAAR MEAT<sup>®</sup>

BY JOSÉ ANDRÉS

JOSE'S WAY

## Cotton Candy Foie Gras

*Crispy Amaranth*

## Ferran Adrià Olives, Modern and Traditional

*Liquid green olive spheres, Gordal olives with piquillo and anchovy*

## Bagel & Lox Cone\*

*Dill cream cheese, Salmon Roe*

## Smoke & Ice Oysters\*

*Apple wood-smoked oysters, apple mignonette*

## The Classic Tartare\*

*Beef sirloin, Savora Mustard, egg yolk, HP Sauce, anchovy,*

*Parker House Rolls*

## Chef's Selection of Cured Meats

### Patas Bravas

*Fried Potatoes, spicy tomato sauce, aioli*

## Rosewood Texas Ribeye

### Wagyu/Black Angus

*Spanish-style bone-in ribeye, oak-wood fired*

### Buttered Potato Puree

*Butter, butter, more butter, some potatoes*

### Setas al Ajillo

*Button Mushrooms, Garlic, Nasturtium*

### Josper-Roasted Asparagus

*Romesco Sauce*

## DESSERTS

*Cream puffs, assorted, tarts, little cakes*

185/person

## COMPLEMENT YOUR MENU WITH AN ADDITIONAL COURSE

Kobe Eye of the Rib\* 65/oz.

“Vaca Vieja” Mindful Meats Rib Eye 45/6 oz.

\*Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness.

# BAZAAR MEAT®

BY JOSÉ ANDRÉS

THE ULTIMATE | 275/PERSON

## Candy Foie Gras

*Crispy Amaranth*

## Caviar Cone\*

*Crème Fraîche, Carelian Caviar, Chive*

## Ferran Adria Olives Modern & Traditional

Liquid green olive, stuffed Gordal Olives, piquillo

## King Crab & Shrimp Cocktail

*Cocktail sauce, avocado*

## “Not your everyday Caprese Salad”

*Liquid Mozzarella, pesto, Campari Tomato*

## Bison, Buffalo-Style\*

*Compressed celery, blue cheese, buffalo wing sauce*

## Jamón Ibérico de Bellota

*Cinco Jotas, Andalucía, Spain*

## Kobe Airbread\*

*Kobe Beef, onion jam, Parmesan Espuma*

## “Beefsteak” Tomato Tartare

*Tomato, black olive, romaine leaves*

## The Classic Tartare\*

*Beef sirloin, Savora Mustard, egg yolk, HP Sauce, Anchovy*

## Japanese Wagyu Beef

*Grilled tableside on an ishiyaki stone, soy, fresh wasabi*

## Washyugyu Striploin

*Lindsay Ranch, OR*

## Setas al Ajillo

*Button Mushrooms, garlic, onion puree, nasturtium*

## Buttered Potato Puree

*Butter, butter, more butter, some potatoes*

## DESSERTS

*Cream Puffs, eclairs, little cakes, assorted tarts*

\*Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of foodborne illness