

BAZAAR MEAT®

BY JOSÉ ANDRÉS

NEW YEAR'S EVE

185/person

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

Smoked Salmon and Crispy Rice *

Grapes, yogurt, capers

The Classic Tartare*

*Beef sirloin, Savora mustard, egg yolk, HP Sauce, anchovy,
Parker House rolls*

Chef's Selection of Cured Meats

Beet Tartare

Golden & purple beet, piquillo chip, capers, chives, parsley, shallot

Rosewood Texas Ribeye, Wagyu/Black Angus

Spanish-style chuletón, oak-wood fired

Buttered Potato Purée

Butter, butter, more butter, some potatoes

Pink Oyster Mushrooms

Dashi broth, miso dressing

Josper-Roasted Asparagus

Romesco sauce

COMPLEMENT YOUR MENU WITH AN ADDITIONAL COURSE

Kobe Eye of the Rib* 65/1 oz.

"Vaca Vieja" Mindful Meats Rib Eye 45/6 oz.

DESSERTS

Cream Puffs | Assorted Tarts | Little Cakes

No substitutions please

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