

# BAZAAR MEAT®

BY JOSÉ ANDRÉS

VALENTINES DAY | 195 / PERSON

## Cotton Candy Foie Gras

*Crispy amaranth*

## Ferran Adrià Olives, Modern and Traditional

*Liquid green olive spheres, gordal olives with piquillo pepper and anchovy*

## Smoked Salmon Cone\*

*Jicama, radish, yuzu mayo*

## Tuna Sashimi & Caviar

*Wasabi, soy, Sasanian Siberian Baerii*

## The Classic Tartare\*

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

## Chef's Selection of Cured Meats

## Rosewood Texas Ribeye, Wagyu/Black Angus

*Spanish-style chuletón, oak-wood fired*

## Buttered Potato Purée

*Butter, butter, more butter, some potatoes*

## Pink Oyster Mushrooms

*Garlic, onion purée*

## Josper-Roasted Asparagus

*Romesco sauce*

## DESSERTS

## White Chocolate Flourless Cake

*Champagne strawberries & pop rocks*

## 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.*