

# BAZAAR MEAT<sup>®</sup>

## BY JOSÉ ANDRÉS

### **Cotton Candy Foie Gras**

*Cotton candy, foie gras*

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

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

### **Smoked and Ice Fresh Oysters**

*Smoked oysters with fruit vinegar, cocktail sauce, lemon, black pepper*

### **Chef's Selection of Crudo, Sashimi...**

*Spanish bluefin tuna or Ora king salmon with wasabi, pickled ginger, gluten free soy sauce*

### **Bison Carpaccio**

*Make your own taco, pickled celery, blue cheese, buffalo wing sauce*

### **Simple Tomato**

*You say tomato, José says tomate*

### **Patatas Bravas**

*Fried potaotes. Spicy tomato sauce, alioli*

*For the table, choice of*

### **Rosewood Texas Ribeye Wagyu/Black Angus**

*Spanish-style bone-in rib eye, oak-wood fired  
\$150/person*

### **Grilled Pulpo a la Gallega**

*Galician style octopus, potato, pimentón  
\$125/person*

### **Piquillo Peppers**

*"Julian de Tolosa" confit piquillo peppers*

### **Setas al Ajillo**

*Button mushrooms, garlic, onion puree, nasturtium*

## DESSERT

*Seasonal sorbet*

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



## CELIAC FRIENDLY