

# BAZAAR MEAT<sup>®</sup>

## BY JOSÉ ANDRÉS

### **Avocado Cone**

*Avocado puree, tomato heart*

**Ferran Adrià Olives, Modern and Traditional**  
*liquid green olive spheres, Gordal olives with piquillo*

### **Brussels Sprouts Petals**

*Apricots, grapes, lemon air, lemon puree*

### **Pan de Cristal**

*Catalan style*

### **“Not your everyday Caprese Salad”**

*Liquid mozzarella, pesto, campari tomato*

### **Patatas Bravas**

*Fried potatoes, spicy tomato sauce, alioli*

### **Piquillo Airbread**

*Air bread, parmesan espuma*

### **“Beefsteak” Tomato**

*Tomato, balsamic vinegar, olive oil, cucumber, black olive, romaine leaves*

### **Buttered Potato Puree**

*Butter, butter, butter, more butter, some potato*

### **Seasonal Mushroom**

*Josper roasted onion puree*

### **Roasted Leeks**

*Leek-ash dressing*

## DESSERT

*Cream puffs, little cookies, assorted tarts*

*125/Person*

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



## VEGETARIAN