

BAZAAR MEAT®

BY JOSÉ ANDRÉS

Cotton Candy Foie Gras

crispy corn nuts

Marinated 'Ferran Adrià' Olives

modern & traditional

José's Taco

jamón Ibérico de bellota, Ossetra caviar, gold leaf, nori

"Beefsteak" Tomato

tomato, balsamic vinegar, olive oil, cucumber, black olive, romaine leaves

Bison Carpaccio

make your own taco, pickled celery, blue cheese, buffalo wing sauce

Lucía's Salad

endive Caesar salad, parmesan, boquerones

For the table, choice of

Rosewood Texas Ribeye Wagyu/Black Angus

spanish-style bone-in rib eye, oak-wood fired

\$150/person

Merino Lamb Rack

(New Zealand) oakwood fired, lamb gastrique, stone fruit

\$125/person

Piquillo Peppers

"Julian de Tolosa" confit piquillo peppers

Seasonal Mushrooms

jasper roasted, onion purée

DESSERT

seasonal sorbet

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

CELIAC FRIENDLY