

BAZAAR MEAT®

BY JOSÉ ANDRÉS



Tasting Menu \$120/person

THE CLASSICS

Super-Giant Pork-Skin Chicharron
mexican crema espuma, chili spice, lime

Marinated 'Ferran Adrià' Olives*
modern and traditional

Croquetas de Pollo
chicken béchamel fritters

"The Classic" Beef Tartare*
beef sirloin, savora mustard, egg yolk, hp sauce, anchovy, parker house rolls

Not Your Everyday Caprese
pesto, tomato, mozzarella sphere

Gazpacho
tomato, cucumber, green bell peppers

"Vaca Vieja" 8-10 Year-Old Holstein
(Mindful Meats, CA)

Buttered Potato Puree
butter, butter, more butter, some potatoes

Setas al Ajillo
button mushrooms, garlic

DESSERTS
cream puffs, assorted tarts, little cakes

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

\$6 from every Bazaar Meat Restaurant Week menu sold will be donated to Three Square Food Bank, Southern Nevada's only food bank and largest hunger relief organization.