

# BARDO T

BRASSERIE

*Valentine's Day*  
114 PER GUEST | PRIX FIXE

## AMUSE

**BAY SCALLOPS\***  
blood orange, watermelon radish, sea grapes, basil

## STARTERS

FOR THE TABLE

**CUPID'S ARROW OYSTERS**  
1/2 dozen west coast oysters, champagne mignonette, petrossian caviar  
**+19 PER PERSON**

**CRAB & ENDIVE**  
caper aioli, garlic streusel, parmigiano-reggiano

**STEAK TARTARE\***  
usda prime filet, egg yolk, sauce verte

**ARTICHOKE RAVIOLI**  
fromage blanc filling, wild mushroom, crispy artichoke chips

## ENTRÉES

CHOICE OF

**LOVER'S RISSOTTO**  
arborio, beets, preserved lemon, parmesan

**FLOUNDER & PEARLS\***  
croissant-crusted, parsnip purée, champagne-caviar beurre blanc

**RACK OF LAMB CHATEAUBRIAND**  
petite root vegetables, parsnip purée

**36 OZ. PRIME ANGUS PORTERHOUSE FOR TWO\***  
sauce diane, truffle pomme purée, green beans & almonds  
**+29 PER PERSON**

## DESSERT

FOR THE TABLE

**WARM PISTACHIO PITHIVIER**  
crème fraîche, strawberry compote

\*May be served raw or undercooked. Consuming raw or undercooked foods of animal origin may increase your risk of foodborne illness, especially in case of certain medical conditions.