

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-cruste, 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.