

BAZAAR MEAT®

BY JOSÉ ANDRÉS

THE CLASSICS

Super-Giant Pork-Skin Chicharrón

Greek yogurt, za'atar spices

Ferran Adrià Olives, Modern & Traditional
*Liquid green olive, gordal olives stuffed with piquillo
pepper and anchovy*

Bagels & Lox Cone*

Dill cream cheese, salmon roe

Croquetas de Pollo

Chicken-bechamel fritters

The Classic Tartare*

*Beef sirloin, savora mustard, egg yolk, hp sauce, anchovy,
Parker House rolls*

Lucía's Salad*

Endive Caesar salad, Parmesan, anchovy, air croutons

Chateaubriand, Tenderloin

Brandt Beef, CA, Holstein

Perigord sauce, pomme soufflé

Buttered Potato Purée

Butter, butter, more butter, some potatoes

Grilled Asparagus

Romesco sauce

Desserts

Cream puffs, assorted tarts, little cakes

125/person

*Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness.
A 20% suggested gratuity is added to parties of 6 or more.

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BY JOSÉ ANDRÉS

JOSÉ'S WAY

Cotton Candy Foie Gras
Crispy amaranth

Ferran Adrià Olives, Modern & Traditional
*Liquid green olive, gordal olives stuffed with piquillo
pepper and anchovy*

Bagels & Lox Cone*
Dill cream cheese, salmon roe

Smoke & Ice Fresh Oysters*
Apple wood-smoked oysters, apple mignonette

The Classic Tartare*
*Beef sirloin, savora mustard, egg yolk, hp sauce, anchovy,
Parker House rolls*

Chef's Selection of Cured Meats

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

Rosewood Texas Rib Eye
Wagyu/Black Angus
Spanish-style bone-in rib eye, oak-wood fired

Cauliflower Steak
Pine nuts, preserved lemon

Buttered Potato Purée
Butter, butter, more butter, some potatoes

Grilled Asparagus
Romesco sauce

Desserts
Cream puffs, assorted tarts

185/person

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