

# BAZAAR MEAT®

## BY JOSÉ ANDRÉS

Pan con Tomate  
*Catalan-style toasted pan de cristal,  
fresh tomato, shaved truffle*

Croquetas de Pollo  
*Chicken-bechamel fritters*

Black Truffle Barquillo  
*Chestnut, celery, mascarpone*

Vittore 1950\*  
*Tenderloin of Wagyu Beef, black pepper,  
parmesan, croutons, sherry dressing*

Tortilla Sacromonte  
*Egg Omelet from the heart of the Gypsy neighborhood  
of Sacromonte, Granada, Spain. Farm Eggs, kidney,  
sweetbreads, bone marrow, truffles*

Lucia's Salad\*  
*Endive Caesar salad, parmesan, Don Bocarte anchovies*

Truffled Shabu Shabu de Toro  
*Bull Sirloin, thin-sliced and poached tableside in jamon  
and truffle broth, honshemiji mushrooms*

Suckling Pig, Fermin, Iberico, Spain  
*Ensalada Mixta*

Setas al Ajillo  
*Button Mushrooms, garlic, nasturtium*

Robouchon Potatoes  
*Butter, butter, more butter, some potatoes*

Grilled Baby Corn  
*Mayonnaise, chile piquin, popcorn powder*

### DESSERTS

*Cream Puffs, eclairs, little cakes, assorted tarts*

\$150 per person, no substitutions please

\*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.