



BAZAAR MEAT®

BY JOSÉ ANDRÉS

Holiday Tasting

350/person

Jamón Ibérico de Bellota

hand-cut from the famous acorn-fed, black-footed spanish pig

Marinated 'Ferran Adrià' Olives*

modern & traditional gordal olives

Cotton Candy Foie Gras

crispy corn nuts

Truffle and Pearls Cone

ossetra caviar and black truffles

Nippon Oysters

shigoku oysters, yuzu ponzu snow

Live Scallop Ceviche

red onion, cilantro-jalapeño oil, passion fruit leche de tigre

Onion Soup

"cappuccino" cup, apple, brioche, foie gras

Organized Caesar Salad

egg yolk sauce, parmesan cheese, air croutons

"The Classic" Beef Tartare*

pickled celery, bleu cheese, buffalo wing sauce

Bushugyu A5 Japanese Wagyu

Hasegawa farm, Saitama Prefecture

Washugyu Ribeye with Black Truffle

Lindsay Ranch, OR

Fire Roasted King Crab

brown butter dashi "brûlée", sobrasada crumble

Setas al Ajillo

forest mushroom, garlic-chicken jus, egg yolk

Buttered Potato Purée

butter, butter, more butter, some potatoes

Desserts

Cream puffs, assorted, tarts, little cookies

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

^Based on market availability.