

# EL BIZCOCHO

## Appetizer

**Tender Baby Lettuce 12**

Fontina Grilled Cheese, Pedro Ximenez & Pesto Vinaigrette

**Chicken Oyster and Garlic Bread Risotto 13**

Young Garlic Confit, Crushed Herbs, Crispy Parmesan, Butter Crouton, Meyer Lemon

**Summer Salad 14**

Seasonal Vegetables Cooked and Raw, Sweet Pepper Pesto, Three Bean Terrine

**Maine Lobster Bisque 15**

Peas, Mizuna, Mint, Iberco Crouton

**Origami of Sashimi 18**

Summer Melon, Tea Sandwich, Soy Pudding, Wasabi

**Pork Belly 18**

Tasting of Corn, Pineapple, Miso

## Fish and Crustacean

**Roasted Monkfish 32**

Bacon, Cauliflower, Sea Beans, Cepes, Red Wine Roti

**Copper River Wild Salmon 34**

Young Garlic, Ramps, Pea Mushroom Fricassee

**Day Boat Scallops 34**

Alaskan King Crab Agnolotti, Crushed Herbs, Sweet Corn, Zucchini Blossom

**Maine Lobster 36**

Fava Beans, Bunashimeji, Ramps, Butter Balloon

## Meat and Poultry

**Slow Roasted Lamb Loin 33**

Pepperade, Almond Polenta, Green Tomato, Mint, Lamb Jus

**Filet Mignon 33**

Basil Pomme Purée, Heirloom Tomato Salad, Beef Jus

**16oz Grilled Rib Eye Steak 40**

Truffled Macaroni Gratin, Porcini Marmalade, Petite Salad, Beef Jus

# EL BiZCOCHO

## Prix Fix Menus

6:00-7:30p

3-Courses \$45 | 4-Courses \$55

### **Vegetable Garden Salad**

Tender Baby Lettuce, Fontina Grilled Cheese, Pedro Ximenez & Pesto Vinaigrette

Or

### **Maine Lobster Bisque**

Peas, Mizuna, Basil, Iberco Crouton

Or

### **Chicken Oyster and Garlic Bread Risotto**

Young Garlic Confit, Crushed Herbs, Crispy Parmesan, Butter Crouton, Meyer Lemon



### **Slow Roasted Lamb Loin**

Pepperade, Almond Polenta, Green Tomato, Mint, Lamb Jus

Or

### **Copper River Wild Salmon**

Young Garlic, Ramps, Pea Mushroom Fricassee



**Soufflé of the Day**

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## Chef Tasting Menus

5-Courses \$85

7-Courses \$120

Luxury \$175

Ex Nihilo Omakase \$250

**Chef de Cuisine**  
**Ryan Grant**