

EL BiZCOCHO

Sample menu*

Appetizer

Yellowfin Tuna Tartare 18

Radish Salad, Wasabi Cream, Daikon, Sesame Strudel

Carpaccio of Mishimi Kobe Beef 22

Wild Arugula, Aged Parmesan

Brown Rice Porridge 16

Wild Mushroom, Lemongrass, Wood Sorrel, Nettle Emulsion

Pacific Coast Crab Cake 16

Avocado Pudding, Blood Orange, Herb Salad

Berkshire Pork Belly 18

Brassicas, Slow Egg, Dashi Broth

Soup and Salad

Roasted Beets in Soil 16

Charred Grapefruit, Arugula Pesto, Aged Balsamic

Winter Salad 12

Fennel, Manchego, Sicilian Olive, Orange Sherry Vinaigrette

Maine Lobster Bisque 18

Armagnac Prunes, Roasted Fennel

Heirloom Pumpkin Soup 17

Nasturtium Ice Cream

Fish and Crustacean

Local Sea Bass 34

Heirloom Beans, Salt Cod, Guanciale, Tomato Confit

Wild Alaskan Salmon 34

Herb Potage, Mushrooms, Baby Artichoke

Meat

Grilled Filet Mignon 34

Wild Mushroom, Escargot, Charred Broccoli, Potato Puree

Kurobuta Pork Chop 32

Warm Artichoke & Potato Salad, Apple Cider Reduction

48 Hour Short Rib 36

Vanilla Parsnip Puree, Baby Winter Vegetables

Herb Crusted Rack of Lamb 38

Fresh Chickpeas, Eggplant, Natural Jus

EL BIZCOCHO

*Chef Tasting Menus**

4-Courses \$75

Roasted Beets in Soil

Charred Grapefruit, Arugula Pesto, Aged Balsamic



Berkshire Pork Belly

Brassicas, Slow Egg, Dashi Broth



48 Hour Brandt Farms Short Rib

Vanilla Parsnip Puree, Baby Winter Vegetables



Flourless Chocolate Cake

Ginger Ice Cream, Blackberry Merlot Sauce, Candied Marcona Almonds

6-Courses \$100

Roasted Beets in Soil

Charred Grapefruit, Arugula Pesto, Aged Balsamic



Yellowfin Tuna Tartare

Radish Salad, Wasabi Cream, Daikon, Sesame Strudel



Berkshire Pork Belly

Brassicas, Slow Egg, Dashi Broth



Local Sea Bass

Heirloom Beans, Salt Cod, Guanciale, Tomato Confit



48 Hour Brandt Farms Short Rib

Vanilla Parsnip Puree, Baby Winter Vegetables



Flourless Chocolate Cake

Ginger Ice Cream, Blackberry Merlot Sauce, Candied Marcona Almonds

*Menu items may change.

To preserve the integrity of the dining experience, tasting menus must be ordered for the entire party
18% gratuity added to parties of 8 or more

the consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.