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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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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