

BRAVA

BY BRAD KILGORE

APPETIZERS

WHIPPED CLAM CHOWDER

black truffle butter, potato puree, floridian clams, celery root
17
add osetra caviar 1/4 oz.
10

ARSHT CAESAR

baby gem lettuces, grana padano, bottarga, young artichoke
14

WILD MUSHROOM TART

chevre, black truffle, fine herbs
15

KAMPACHI SASHIMI

10 citruses, kaffir lime vinegar, avocado mousse, radishes
15

HEIRLOOM TOMATO

chili-vinegar compressed watermelon, olive fruit agrodulcé, cheese from today's milk
16

FOIE GRAS "SNICKERS"

foie mousse, brandied cherry, candied peanut, matcha chantilly
19

VEAL RAVIOLO "SALTIMBOCCA"

cave aged gruyere, crème de cèpes, sage, prosciutto croqaunt
20

ENTRÉES

CELERIAC STEAK

green garlic pesto, verdure medley, vegetable demi-glace
24
**vegetarian*

SMOKED SALMON "A LA TROIGROIS"

artichoke creme, sorrel salad, passionfruit
34

BRAISED LAMB SHANK BOURGUIGNON

black garlic glaze, crispy asian gremolata, root vegetables
38

RISOTTO BOUILLABAISSE

iranian saffron butter, fruits de mer, tomato oil, orange
38

POULET ROUGE

rosemary, preserved lemon, asparagus, popcorn hollandaise
28

PRIME FILET MIGNON

horseradish crust, sauce perigord, romanesco, potato espuma
44

DRY AGED RIBEYE FOR TWO (24oz)

brown butter bordelaise, tiny vegetables, smoked apple jam, whipped potato, aged gouda
90

DESSERTS

CHEVRE CHEESECAKE

morello cherry and tarragon
11

KEY LIME CUBE

four citruses, toasted merengue, african basil
11

ARAGUANI GANACHE

nutella mousse, nougatine, barley chocolate cake, feuilletine, caramelia ice cream
13

CHEESE COLLECTION

robiola - saint andré - morbier - tête de moine
18