



STARTERS

- Pizza Prosciutto**
Arugula, San Marzano Tomato Sauce, Basil, Burrata, Arbequina Olive Oil
- French Onion Soup Gratiné**
Aged Gruyere Cheese, Toasted Country Bread
- Roasted Beets & Arugula**
Tzatziki Yogurt, Pickled Golden Raisins, Ras el Hanout Vinaigrette
- Hearts of Romaine**
Warm Garlic Croutons, Parmesan, Caesar Dressing
- Chicories**
Grapes, Candied Hazelnuts, Dolce Gorgonzola, Honey Vinaigrette
- St. Street Farmers Market Greens**
Shaved in Season Vegetables, Champagne Vinaigrette
- Steamed Hope Ranch Mussels**
Vadouvan Spiced Harrisa, Crunchy Garbanzo Beans, Garlic Rouille

APPETIZERS

- Marinated Burrata**
Chick Pea Variations, Smoked Eggplant, Aleppo-Za'atar Vinaigrette, Wood Roasted Baguette
- Artisans Cheeses**
Selection of Cheese Served with Wood Roasted Walnut Bread: (Ea)\$3
- Charcuterie Platter**
Jardinier des Legumes
- Duck Rilette**
Pickled Cherry, Dressed Frisée, Wood Roasted Baguette
- Foie Gras Au Torchon**
Ojai Kishu Tangerine-Ginger Marmalade, Wood Roasted Baguette, Mustard Frilly Lettuce
- Ahi Tuna Carpaccio**
Shaved Fennel, Marcona Almonds, Toasted Fennel Seed Vinaigrette

MARKET SELECTION | BEEF or WHOLE FISH

- 16 *All Roasted in Our Wood Oven*
- 8 *Include Sides: Pomme Purée, Bloomsdale Spinach with Garlic Chips*
**You can also add Seared Foie Gras to any Steak (Add \$16)*
- 14 **Prime Cut of Beef** 52
- 13 **Whole Fish** 34
- 14 *Choice of Sauce*
Brandy Peppercorn Black Garlic Jus Béarnaise Vierge
- 12

ENTRÉES

- Grilled Steak Frites** 28
Bavette Steak, Telicherry Peppercorn Sauce, Pommes Frites
- Oven Roasted Pekin Duck Breast** 40
Provençal Vegetable Timbale, Spring Onion Jam, Duck Jus
- 12 **Organic Wood Fire Roasted Chicken** 30
Asparagus Variations, Pomme Frites, Poached Egg, Jus au Vinaigre
- 14 **Pan Roasted Salmon** 32
Nettles, Wild Mushrooms, Parisian Gnocchi, Red Wine Jus
- Pan Seared Alaskan Halibut** 36
Spring Vegetable Succotash, Tartar Rouille
- 16 **Couscous Tajine** 38/22
Choice of Lamb or Vegetarian: Tomato Onion-Confit, Seasonal Vegetables, Harissa Stew
- 15
- 26 **Dry Aged Beef Italian Sausage Agnolotti** 26
English Peas, Nettles, Morel Mushrooms, Pecorino Romano, Chicken Jus

SIDES

- 20 *Pomme Purée Veg Pot au Feu Bloomsdale Spinach with Garlic Chips* 9

BOOK SPECIAL EVENTS WITH US! events@thelittledoorsb.com
 Corkage Fee \$25.00 per 750ml bottle

Executive Chef Oscar Ledesma

