BARNEA

COLD APPETIZERS

CEVICHE
market fish, cucumber, tomato, pickled onion, jalapeño, avocado mousse, lime juice
38

MARKET FISH SASHIMI
mango, yuzu, watermelon radish, black lava salt
39

AHI TUNA TOWER
avocado mousse, cucumber, black lava salt, sesame, corn chip
42

SALMON TARTARE
avocado, sesame, chive
38

WHIPPED RICOTTA
almond ricotta, pumpkin seed, hot honey, toasted bread
35

SPRING SALAD
kale, radish, fennel, apple, toasted almonds, sun dried cherry, creamy balsamic
28

LITTLE GEM CAESAR SALAD
patty pan squash, cashew parmesan, walnut, crouton
26

HEIRLOOM TOMATO & BEET SALAD
almond ricotta, basil, red wine vinaigrette, pistachio
28

SALADE LYONNAISE
soft poached egg, lamb bacon, walnuts, mustard vinaigrette, pickled onion
30

BEEF CARPACCIO
persillade, balsamic aïoli, fingerling chip
45

BEEF TARTARE
cured egg yolk, shallot, tomato, radish
45

HOT APPETIZERS

AGED BARBECUE BEEF RIBS
limited availability
potato skins, creole aïoli
55

LAMB RIBLETS
pistachio, fennel, honey, aleppo
48

BRUSSELS SPROUTS
lamb bacon, honey, apple cider, crispy shallot
39

BARNEA BENEDICT
candied beef bacon, house biscuit, crispy egg, sauce bernaise
45

MISO GLAZED EGGPLANT
sesame tzatziki, spiced pumpkin seed, crispy shallot, hot honey
38

POLENTA FRIES
truffle honey, cashew parmesan, creole aioli
22

CAULIFLOWER
za'atar roasted cauliflower, broccolini, hummus
38

SHORT RIB TACOS
slaw, pickled onion, garlic aioli, jalapeño
42

FISH TACOS
market fish, slaw, pickled onion, jalapeño, creole aïoli
38

CRISPY DUMPLINGS
beef short ribs, snow pea, caramelized onion, romesco sauce, pumpkin seed
45

PATATAS BRAVAS
roasted fingerling, potato croquette, creole aïoli
25

SOUP DU JOUR
chef's choice
20

PASTA & FISH

BLACK TRUFFLE RAVIOLI
black truffle, mushroom duxelle, sauce veloute, parmesean, jerusalem artichoke
48

SHORT RIB GNOCCHI
sweet potato, mushroom, spinach, demi-glace
48

BEEF BOLOGNESE
pappardelle, ragù, cashew béchamel
45

BUCATINI AUX CHAMPIGNONS
wild mushroom, garlic confit, chili, crème
38

DUCK CONFIT RISOTTO
wild mushroom, pesto, cashew cream
65

MARKET FISH
chef's choice
68

MEAT & FOWL

GLAZED BEEF SHORT RIB
winter truffle mashed potato, sauce chasseur, barbacoa glace
86

BRICK PRESSED HALF CHICKEN
potato confit, jus, sautéed spinach
58

BREADED VEAL CHOP
arugula, tomato, pickled onion, honey lemon vinaigrette, remoulade
98

DUCK BREAST
wild mushroom risotto, market vegetable, stone fruit compote
75

RACK OF LAMB
rainbow chard, beet, pomme purée, raisin gastrique
105

TOURNEDOS AUX POIVRE *
truffle pomme purée, cream spinach, sauce aux poivre
98

PEPPER CRUSTED OYSTER STEAK *
honey glazed carrot, chimichurri, braised pearl onion, crispy shallot
92

FILET DE BOEUF *
16oz, 28-day dry aged delmonico, pomme purée, duxelle tomato, braised pearl onion, bordelaise
115

COTE DE BOEUF *
32oz, 28-day dry aged delmonico, pomme purée, duxelle tomato, braised pearl onion, bordelaise
215

***USDA American Prime Dry Aged Beef**

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness. Food may contain or come into contact with common [illegible] such as: Eggs, tree nuts, or fish. While we take steps to [illegible] the risk and safety [illegible] the foods that contain [illegible] please be