

# BARNEA

BISTRO

## COLD APPETIZERS

### KING SALMON CRUDO

*kumquat, citrus, sea salt, virgin olive oil, fennel, pickled onion,*  
38

### HAMACHI CRUDO

*citrus, avocado, pomegranate, lotus root*  
32

### AHI TUNA TOWER

*avocado mousse, cucumber, black lava salt, sesame, corn chip*  
38

### SALMON TARTARE

*avocado, sesame, chive*  
35

### SPRING SALAD

*kale, radish, fennel, apple, toasted almond, 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*  
28

### BEEF CARPACCIO

*persillade, balsamic aioli, fingerling chip*  
38

### BEEF TARTARE

*cured egg yolk, shallot, tomato, radish*  
38

## HOT APPETIZERS

### AGED BARBECUE BEEF RIBS

*\*limited availability*  
*potato skins, creole aioli*  
45

### LAMB RIBLETS

*pistachio, fennel, honey, aleppo*  
42

### BRUSSELS SPROUTS

*lamb bacon, honey, apple cider, crispy shallot*  
38

### CAULIFLOWER

*za'atar roasted cauliflower, broccolini, hummus*  
30

### SHORT RIB TACOS

*slaw, pickled onion, garlic bechamel, jalapeño*  
38

### FISH TACOS

*market fish, slaw, pickled onion, jalapeño, creole aioli*  
35

### POLENTA FRIES

*truffle honey, cashew parmesan, creole aioli*  
18

### PATATAS BRAVAS

*roasted fingerling, potato croquettes, creole aioli*  
20

### CRISPY ARTICHOKE & CHARRED HEARTS OF PALM

*white bean puree, fiddlehead fern, affila cress, cashew parmesan*  
28

### SOUP DU JOUR

*chef's choice*  
18

## PASTA & FISH

### BLACK TRUFFLE RAVIOLI

*black truffle, mushroom duxelle, sauce veloute, parmesan, jerusalem artichoke*  
48

### SHORT RIB GNOCCHI

*sweet potato, mushroom, spinach, demi-glace*  
48

### BEEF BOLOGNESE

*pappardelle, ragù, cashew béchamel*  
42

### BUCATINI AUX CHAMPIGNONS

*wild mushroom, garlic confit, chili, crème*  
36

### DUCK CONFIT RISOTTO

*wild mushroom, pesto, cashew cream*  
58

### ORA KING SALMON

*glazed parsnips, garlic confit, broccolini, chive oil, jerusalem artichoke*  
58

### MARKET FISH

*chef's choice*  
60

## MEAT & FOWL

### GLAZED BEEF SHORT RIB

*winter truffle mashed potato, sauce chasseur, barbacoa glaze*  
78

### BRICK PRESSED HALF CHICKEN

*pomme puree, pesto, market vegetables*  
48

### DUCK BREAST

*wild mushroom risotto, market vegetable, stone fruit compote*  
68

### GRILLED VEAL CHOP

*creamed polenta, roasted peperonata, honey mustard demi-glace*  
82

### BREADED VEAL CHOP

*arugula, tomato, pickled onion, honey lemon vinaigrette, remoulade*  
78

### RACK OF LAMB

*rainbow chard, beet, pomme purée, raisin gastrique*  
91

### TOURNEDOS AUX POIVRE

*truffle pomme purée, cream spinach, sauce aux poivre*  
87

### HANGER STEAK

*caramelized onion, saute mushroom, roasted potato, barbacoa sauce*  
85

### SURPRISE BUTCHERS CUT

*\*limited availability*  
*caramelized onion, roasted carrot, charred tomato, marchand de vin*  
86

### FILET DE BOEUF

*16oz, 28-day dry aged delmonico, pomme purée, duxelle tomato, braised pearl onion, bordelaise*  
88

### COTE DE BOEUF

*32oz, 28-day dry aged delmonico, pomme purée, duxelle tomato, braised pearl onion, bordelaise*  
178

