

## TAPAS/APPETIZERS

DIVER SCALLOP CEVICHE <i>lime, tomato, cilantro, chili</i>	23
GRILLED BABY OCTOPUS <i>tomato, white bean, cilantro relish</i>	23
BEEF CARPACCIO <i>arugula, toasted pine nuts, lemon, olive oil, shaved reggiano</i>	24
STEAK TARTARE <i>quail egg yolk, grilled baguette</i>	25
WILD SALMON CRUDO <i>shaved radish, sorrel leaves</i>	26
GRILLED MARINATED ARTICHOKE <i>arugula pesto, olive oil</i>	18
GRILLED CALAMARI <i>meyer lemon, olive oil, tomato olive salsa</i>	23
FRIED CALAMARI <i>serrano chili aioli</i>	24
CLAMS <i>white wine, garlic, cherry tomatoes, parsley</i>	25
MUSSELS <i>fennel, white wine, garlic, san marzano tomatoes</i>	22
SHRIMP COCKTAIL <i>chive and lemon horseradish, classic cocktail sauce</i>	27
JAMON CROQUETAS	15

## PASTAS

	1/2	FULL
LINGUINE <i>manila clams, cherry tomatoes, parsley, white wine, garlic</i>	26	34
TAGLIATELLE <i>kobe beef and berkshire pork bolognese, napolitana tomato sauce</i>	24	32
TAGLIATELLE <i>wild mushrooms, black truffles, shaved parmigiano</i>	26	34
SPAGHETTI POMODORO <i>san marzano tomatoes, micro basil, olive oil</i>	18	26
SPAGHETTI CACIO E PEPE <i>cracked pepper, romano and padano cheese</i>	18	26
RAVIOLI <i>lobster, sweet peas, prosecco butter, tomato fondue</i>	37	
LINGUINE <i>tiger shrimp, scallops, mussels, squid, tomato concasse, scallions, garlic, olive oil</i>	37	

## SIDE VEGETABLES

rapini with garlic  
pomme purée with chives  
frites with truffle aioli  
sautéed french beans  
potato gratin  
sautéed wild mushrooms

12

# SORREL

EST. 2010  
RESTAURANT & BAR

FRESH OYSTERS  
(on the half shell)  
\$2 per piece

## SALADS

HEIRLOOM TOMATOES <i>fried capers, shallot vinaigrette, parsley</i>	17
MIXED GREENS <i>bibb lettuce, endive, frisée, baby spinach, garden herbs, house vinaigrette</i>	17
BUTTER LETTUCE <i>french beans, tomatoes, shallot vinaigrette, chives</i>	19
ARUGULA <i>shaved fennel, pomelo, parmigiano, lemon and olive oil</i>	17
BUFALA MOZZARELLA <i>heirloom tomatoes, basil, olive oil</i>	26
BABY GEM LETTUCE <i>classic caesar dressing, crostini, shaved parmigiano, crispy capers</i>	19
ROASTED BEETS <i>bibb lettuce, toasted walnuts, frisée, gorgonzola</i>	19

## FISH

WILD PACIFIC SALMON <i>roasted corn relish, sautéed rapini</i>	39
CHILEAN SEA BASS <i>sautéed spinach, grilled artichokes, sorrel beurre blanc</i>	46
DIVER SCALLOPS <i>sambuca lime brown butter, wilted spinach, creamed cauliflower</i>	45
BOUILLABAISSE <i>prawns, sea bass, mussels, clams, diver scallops, fennel and saffron broth, rouille crouton</i>	46

FISH OF THE DAY  
daily selection of fresh market fish  
market price

## MEAT & POULTRY

DUCK CONFIT <i>heirloom carrots, french beans, roasted fingerling potatoes</i>	38
BUTTERMILK MARINATED FRIED BABY CHICKEN <i>wilted spinach, creamed potatoes, truffle honey</i>	35
DRY AGED PRIME BEEF TENDERLOIN <i>frites, french beans, thyme jus</i>	46 56 65 6 oz 8 oz 10 oz
HANGER STEAK <i>frites, sautéed mushrooms, thyme jus</i>	38
VEAL SCALLOPPINI <i>white wine lemon caper sauce, french beans, linguine aglio e olio</i>	39
BRAISED BEEF SHORT RIBS <i>potato gratin</i>	46