

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 ARTICHOKEs <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

SALAD NIÇOISE 32
wild pacific salmon, niçoise olives, butter lettuce, heirloom cherry tomatoes, fingerling potato, french beans, hard boiled egg, shallot vinaigrette

WAGYU CHEESE BURGER 29
lettuce, tomato, kosher dill, brioche bun, frites

BAVETTE STEAK SANDWICH 34
sautéed mushrooms, horseradish cream, cornichon, frites

OMELETS

served with french beans, fingerling potatoes

JAMON BAYONNE AND CHEESE 28

SPINACH AND GOAT CHEESE 28

GRUYÈRE CHEESE AND FINE HERBS 28

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