

# BoTeRo

## DINNER

### INSPIRED BY THE SEA

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#### CHILLED

<b>Ahi Tuna Tartare*</b> • mango, avocado, crispy ginger	19
<b>Hamachi Tartare*</b> • crispy rice cake, sweet chili vinaigrette	20
<b>Crudo Tasting*</b> • tuna–avocado, soy • halibut–spicy tomato salmon–ginger, lime • hamachi–yuzu	23
<b>Market Oysters on the Half Shell*</b> • champagne mignonette	19
<b>Shellfish Tower*</b> • chilled gulf prawns, maine lobster, king crab, & oysters	85
<b>Caspian Sea Oestra Caviar</b> • traditional garnish, potato blinis <i>(available in 15g or 30g)</i>	MP

<b>Grilled Dayboat Scallop</b> • heirloom melon & prosciutto risotto	24
<b>Dungeness Crab Agnolotti*</b> • artichokes, lemon emulsion	22
<b>Tempura Softshell Crab BLT*</b> • smoked bacon, olive aioli	22
<b>Grilled Octopus</b> • potato confit, niçoise olives	24

### FROM FARMS AND FIELDS

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<b>Baby Beet</b> • warm goat cheese	16
<b>Baby Iceberg “Wedge”</b> • buttermilk bleu cheese, crispy pork belly	16
<b>Heirloom Tomato Caprese*</b> • burrata cheese, aged balsamic	17
<b>Caesar*</b> • crouton chips, crispy anchovies	15
<b>Australian Wagyu Tartare*</b> • whole grain mustard, quail egg	23
<b>Hudson Valley Foie Gras*</b> • cherry crumble, toasted almonds	25
<b>Wild Mushroom Tart</b> • gruyère cheese	16
<b>Spinach Ricotta Ravioli*</b> • dried goat cheese, marcona almonds	20
<b>Tasting of Ham &amp; Cheese</b> •	22
iberico-manchego • prosciutto-parmesan • la quercia-beehive cheddar	
<b>Tasting of Soup (Choose Two)</b> •	15
pistou-basil pesto • summer corn-avocado salsa • chilled melon-prosciutto bread sticks	

Executive Chef—Mark LoRusso

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\*Dishes may contain nuts and shellfish. Menu items and prices are subject to change.

06/22/2013

# Botero

<b>Petite Filet* 8 oz.</b>	<b>50</b>	<b>New York Strip* 16 oz.</b>	<b>58</b>
<b>Filet* 12 oz.</b>	<b>63</b>	<b>Bone-In Rib Eye* 20 oz.</b>	<b>58</b>
<b>Dry Aged Bone-In</b>		<b>Porterhouse* for Two 40 oz.</b>	<b>120</b>
<b>New York Strip* 18 oz.</b>	<b>66</b>	<b>Châteaubriand* for Two 20 oz.</b>	<b>120</b>
	Add-ons...		
<b>½ Maine Lobster Tail*</b>	<b>22</b>	<b>Day Boat Scallops*</b>	<b>20</b>
<b>Hudson Valley Foie Gras*</b>	<b>22</b>	<b>Rosemary Grilled Prawns*</b>	<b>22</b>
<b>Alaskan King Crab*</b>	<b>22</b>	<b>Bleu Cheese</b>	<b>5</b>

The Sauces...

**Pepper Style** • au poivre, roasted red pepper, jalapeño hollandaise  
**Chimichurri** • rosemary, garlic, thyme, extra virgin olive oil

## SURF

<b>Branzino*</b> • crispy skin, niçoise vegetables	<b>45</b>
<b>Olive Oil Poached Wild Salmon*</b> • jalapeño cream corn, crispy pork belly	<b>39</b>
<b>California Sea Bass*</b> • smoked tomato nage, alaskan crab, eggplant hummus	<b>41</b>
<b>Herb Roasted Halibut*</b> • minestrone sauce, summer beans	<b>40</b>
<b>2 lb. Whole Roasted Maine Lobster*</b> • oscar-style	<b>75</b>

## TURF

<b>Australian Wagyu Surf &amp; Turf*</b> • butter poached lobster, potatoes, blue cheese, avocado	<b>115</b>
<b>Kobe Short Rib</b> • potato purée	<b>40</b>
<b>Roasted Organic Chicken</b> • frisée salad, natural jus	<b>35</b>
<b>Brioache Crusted Rack of Colorado Lamb*</b> • goat cheese lasagna, baby eggplant	<b>50</b>

## SIDES

<b>Twice Baked Potato</b> • maine lobster, basil	<b>19</b>
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truffle macaroni & cheese	corn & jalapeño fritters, cilantro aioli
Botero fries	roasted bone marrow, onion jam
wild mushrooms	ricotta gnocchi, corn, patty pan squash
creamed spinach, crispy egg	tomato tart, blue cheese
zucchini blossoms, rataouille, basil	tater tots, aged cheddar
potato & leek gratin	whipped potatoes
broccoli, sun dried tomatoes, garlic	summer market beans, almondine style

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## VEGETARIAN

### STARTERS

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<b>Chilled Melon Soup</b> • herb breadstick	15
<b>Grilled Vegetable Arepas</b> • roasted garlic aioli	16
<b>Caprese Salad</b> • basil infused tofu	15

### ENTRÉE

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<b>Chicken gardein™*</b> • eggplant hummus, panzanella salad	28
<b>Rice Flour Penne</b> • ratatouille, cherry tomatoes	23
<b>Potato Crusted Tofu*</b> • quinoa salad, garlic vinaigrette	28

### SIDES

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<b>Broccoli, Sun Dried Tomatoes, Garlic</b>	12
<b>Summer Market Beans, Almandine Style</b>	12

### DESSERT

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<b>Peach Raspberry Galette</b> • roasted yellow peaches, mint raspberry sauce, peach sorbet	12
<b>Chocolate Short Cake</b> • devil's food cake, vanilla coconut cream, fresh strawberries	12

This is a sample of our current menu. Vegetarian and Allergen menus are available upon request.

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gardein™ is a plant based protein made from soy, wheat and pea proteins, vegetables, and ancient grains (quinoa, amaranth, millet, and kamut®).

gardein™ is easy to digest and free of cholesterol, trans or saturated fat. gardein™ is also animal and dairy free.

gardein™ is a registered trademark of Garden Protein International, Inc.

## TASTING MENU

### First Course

**Tasting of Tartars\***  
tuna mango avocado  
hamachi crispy rice

### Second Course

**Crab Agnolotti\***  
artichokes, lemon emulsion

### Third Course

**Hudson Valley Foie Gras\***  
cherry crumble, toasted almonds

### Fourth Course

**Branzino\***  
niçoise vegetables

### Fifth Course

**New York Strip\***  
pepper style

### Intermezzo

seasonal sorbet

### Sixth Course

**“The King”  
Ice Cream Sandwich\***  
brown butter banana cake,  
peanut butter ice cream,  
peanut-bacon brittle

**\$110 per person**

## VEGETARIAN TASTING MENU

### First Course

**Chilled Melon Soup**  
herb breadstick

### Second Course

**Grilled Vegetable Arepas**  
roasted garlic aioli

### Third Course

**Rice Flour Penne**  
ratatouille, cherry tomatoes

### Fourth Course

**Chicken gardein™**  
eggplant hummus,  
panzanella salad

### Fifth Course

**Peach Raspberry Galette**  
roasted yellow peaches,  
mint raspberry sauce,  
peach sorbet

**\$60 per person**

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