EVENT MENUS

BAZAAR MEAT®

BY JOSÉ ANDRÉS

Lunch Experiences

BAZAAR MEAT®
BY JOSÉ ANDRÉS

Lunch Experience Tasting Menu One

$75 per person
served family style

Wedge Gem ''Caesar''
Sweet gem lettuce, Idiazabal, anchovy vinaigrette, boquerones

"Beefsteak" Tomato Tartare
tomato, balsamic vinegar, olive oil, cucumber, black olive, romaine leaves

Embutidos
Spanish and domestic cured meats with pan de cristal, fresh tomato

---

Grilled Ora King Salmon
Meyer lemon emulsion, marinated salmon roe

Seared Miso Chicken
mustard caviar, dates, mustard greens, ajillo chicken jus

Brussels Sprouts
apricots, green grapes and apples, lemon air

Dessert
Assortment of mini sweets

Lunch Experience Tasting Menu Two

$100 per person
served family style

Embutidos
Spanish and domestic cured meats with pan de cristal, fresh tomato

Ferran Adrià Modern Olives
modern & traditional

Pork-Skin Chicharrón
Greek yogurt, wasabi, furikake

Neptune's Pillow
blue fin tuna, rocoto pepper, sesame, wasabi

Oxtail Croquetas
beef oxtail bechamel fritters

Wedge Gem "Caesar"
Sweet gem lettuce, Idiazabal, anchovy vinaigrette, boquerones

---

Wagyu Beef Cheeks
braised beef cheeks, potato, carrots, demi-sec tomato

Grilled Pulpo a la Gallega*
Galician-style octopus, potato, pimentón

Rainbow Carrots
Greek yogurt, orange, sumac

Dessert
Assortment of mini sweets

Brunch Experience

BAZAAR MEAT®
BY JOSÉ ANDRÉS

Brunch Experience Tasting Menu

$65 per person

(only available for groups of 20 or less)

served family style, aside from main course

Individual Yogurt Parfait
mixed berries, Greek yogurt, house granola, honey

"THE Best Fruit
"I give you the best of what nature has to offer!"

Embutidos
Spanish and domestic cured meats with pan de cristal, fresh tomato

Each guest will have the option to select one of the following entrees onsite:

Black Truffle Omelet
black winter truffles, crème fraîche, herbs

Eggs 63°, Maryland Style
blue crab, egg 63°, house english muffin, hollandaise espuma

Brava Potatoes with Jamón Ibérico & Two Farm Eggs *
fried potatoes, paletilla Iberica, spicy tomato sauce, alioli, fried organic eggs

Dessert

Xuxos
Spanish fried croissant | crema catalana, strawberry ganache, chocolate ganache

Brunch Experience Tasting Menu

$100 per person

served family style, aside from main course

Individual Yogurt Parfait
mixed berries, Greek yogurt, house granola, honey

"THE Best Fruit
"I give you the best of what nature has to offer!"

Embutidos
Spanish and domestic cured meats with pan de cristal, fresh tomato

José's Favorite Waldorf, Salad
endives, celery, blue cheese, walnuts, yogurt

Tortilla Española
classic Spanish omelet with confit potatoes and onions

Denver Steak*
(Rosewood , TX) Denver steak, piquillo pil pil and purée

Dessert

Sweet Waffle
Maple syrup, whipped Mascarpone, bananas

Xuxos
Spanish fried croissant | crema catalana, strawberry ganache, chocolate ganache

Brunch Reception

BAZAAR MEAT®
BY JOSÉ ANDRÉS

Brunch Buffet Experience

$125 per person

displays and stations; minimum of 50 required

Pastries

Xuxo Selection
Spanish fried croissant | crema catalana, strawberry ganache,or chocolate ganache

Magdalena
Spanish citrus olive oil cake

Crema Catalana Tart
vanilla, lemon, and cinnamon scented cream, caramelized sugar

Oatmeal, Fruit & Yogurt

THE Best Fruit
"I give you the best of what nature has to offer!"

Yogurt Parfait
mixed berries, Greek yogurt, house granola, honey

Overnight Oats
coconut milk oats with chia seeds, sliced bananas, devonshire cream

Spanish Tortilla

Tortilla Española
classic Spanish omelet with confit potatoes and onions
**made to order*

Accompaniments
pan cristal | tomate fresco | confit piquillo peppers | roasted cippolini onions | glazed mushrooms | alioli

Raw Bar

Oysters on the Half Shell
piquillo cocktail sauce, fruit vinegar

Bay Scallop Ceviche
red onion, celery & aji limo, passion fruit leche de tigre

Tuna Ceviche Nikkei*
tuna, soy-cured egg yolk, ponzu, jicama, red onion, furikake

Embutidos

Jamon Iberico de Bellota
hand-carved jamón Ibérico de bellota from Salamanca, Spain

Embutidos Selection
Spanish and domestic cured meats, pan cristal, fresh tomato

Smoked Salmon
domestic smoked lox, dill cream cheese, classic garnish

Quesos Selection
Spanish and domestic selection of cheeses, quince paste, marcona almonds, accoutrements

Dinner Experiences

BAZAAR MEAT®
BY JOSÉ ANDRÉS

The Bazaar Experience

$165 per person
served family style
available for gtoups up to 60

Crab Louie Cone*
Maryland blue crab, Marie Rose sauce, avocado, garden pickles

José's Taco*
J*amón Ibérico de bellota, ossetra caviar, gold leaf, nori*

Pork-Skin Chicharrón
Greek yogurt, za'atar spices

The Classic Beef Tartare*
beef sirloin, Savora mustard, egg yolk, hp sauce, anchovy, parker house roll

Neptune's Pillows
Bluefin tuna, rocoto pepper, sesame, wasabi

Boneless Buffalo Chicken Wings
Blue cheese, celery

She-Crab Soup
Maryland Blue Crab, saffron alioli, onion crisp

Bao con Lechón
fried steam bun, pork belly

Brussels Sprouts
apricots, grapes, green apple, lemon

Denver Steak*
(*Rosewood , TX) Denver steak, piquillo pil pil and purée*

Piquillo Peppers "Julian de Tolosa"
confit piquillo peppers

Buttered Potato Purée
p*urée butter, butter, more butter, some potatoes*

Dessert
Assortment of mini sweets

José's Ultimate Tasting

$195 per person
served family style
available for groups up to 30

Paletilla Iberica de Bellota
Hand-cut from the famous acorn-fed, black-footed Spanish pig

Pan con Tomate
Catalan-style toasted pan de cristal, fresh tomato

Ferran Adrià Modern Olives
l*iquid Arbequina olive, Gordal olive, Manzanilla olives*

Caviar Cone*
Osetra caviar, chive crème fraîche, gold leaf

Cotton Candy Foie Gras
crispy corn nuts

Smoked Oysters
Applewood-smoked oysters. apple mignonette

Tortilla de Patatas "New Way"*
Potato espuma, egg 63°, caramelized onions

Wedge Gem "Caesar"
Sweet gem lettuce, Idiazabal, anchovy vinaigrette, boquerones

Oxtail Croquetas
Beef oxtail bechamel fritters

Steak and Eggs*
wagyu beef tartare, Ossetra caviar, dry aged beef fat, shiso tempura

Ribeye "Chuletón" Winterfrost
Tajima Black American Wagyu (Omaha, NE)

Buttered Potato Purée
Purée butter, butter, more butter, some potatoes

Mushrooms "al Ajillo"
foraged mushroom, garlic-chicken jus, egg yolk

Dessert
Assortment of mini sweets

Reception

BAZAAR MEAT®
BY JOSÉ ANDRÉS

Packages

Selection of six | $75 per guest
Selection of nine | $100 per guest

Chilled Passed Options

Gazpacho Patricia
tomatoes, cucumbers, bread, Sherry vinegar

Not Your Everyday Caprese
cherry tomatoes, liquid mozzarella

José's Favorite Waldorf, Salad
endives, celery, blue cheese, walnuts, yogurt

Ferran Adrià Modern Olives
modern & traditional

Baby Japanese Peaches
fresh burrata, hazelnuts, arugula

Wedge Gem "Caesar"
Sweet gem lettuce, Idiazabal, anchovy vinaigrette, boquerones

Warm Passed Options

Patatas Bravas
fried potatoes, spicy tomato sauce, alioli

She-Crab Soup
Maryland Blue Crab, saffron alioli, onion crisp

Oxtail Croquetas
beef oxtail bechamel fritters

Tortilla de Patata "New Way"
egg 63, potato espuma, crispy potatoes

Bao con Lechon
fried Chinese steam bun, pork belly

Buffalo Bonless Chicken Wings
Buffalo sauce, blue cheese, celery

Sobrasada Toast
pan de cristal, drunken goat cheese, honey, chives

Reception

BAZAAR MEAT®
BY JOSÉ ANDRÉS

Add-Ons

Supplement your reception package selections with additional options for $12 per person, per item

Chilled Passed Options

Gazpacho Patricia
tomatoes, cucumbers, bread, Sherry vinegar

Not Your Everyday Caprese
cherry tomatoes, liquid mozzarella

José's Favorite Waldorf, Salad
endives, celery, blue cheese, walnuts, yogurt

Ferran Adrià Modern Olives
lmodern & traditional

Baby Japanese Peaches
fresh burrata, hazelnuts, arugula

Wedge Gem "Caesar"
Sweet gem lettuce, ldiazabal, anchovy vinaigrette, boquerones

Warm Passed Options

Patatas Bravas
fried potatoes, spicy tomato sauce, alioli

She-Crab Soup
Maryland Blue Crab, saffron alioli, onion crisp

Oxtail Croquetas
beef oxtail bechamel fritters

Tortilla de Patata "New Way"
egg 63, potato espuma, crispy potatoes

Bao con Lechon
fried Chinese steam bun, pork belly

Buffalo Bonless Chicken Wings
Buffalo sauce, blue cheese, celery

Sobrasada Toast
pan de cristal, drunken goat cheese, honey, chives

Reception

BAZAAR MEAT®
BY JOSÉ ANDRÉS

Add-Ons & Upgrades

Supplement your reception package selections with additional options

Premium Passed Options

pricing listed below

Smoked Oysters + $16 per person
applewood smoked oysters, apple mignonette

Oysters on the Half Shell* + $16 per person
piquillo cocktail sauce, champagne mignonette

Neptune's Pillows* + $18 per person
sesame rocoto, spicy tuna, fresh wasabi

"The Classic" Beef Tartare + $16 per person
beef sirloin, egg yolk, mustard vinaigrette, anchovy, parker house rolls

Skirt Steak Skewers + $18 per piece
soy glaze, charred scallion, pickles

Maine Lobster Roll + $18 per piece
fried steam bun, buttered lobster, yuzu mayo, lobster mayo

Caviar Cone* + $22 per piece
horseradish crème fraiche, chives, Ossetra caviar, gold leaf

José's Taco* + $25 per piece
jamón Ibérico de bellota, Ossetra caviar, gold leaf, nori

Reception

BAZAAR MEAT®
BY JOSÉ ANDRÉS

Add-Ons & Upgrades

Supplement your reception package selections with additional options

Dessert Add-Ons

$10 per guest, passed or stationed
**all items require 48 hours notice*

Key Lime Tart
key lime cream, toasted meringue, graham cracker

Milk Chocolate Peanut Tart
milk chocolate ganache, salted caramel, candied peanuts

Chocolate Hazelnut Cream Puff
nocilla chocolate hazelnut cream, candied hazelnuts

Peach Melba Cream Puff
vanilla diplomat cream, raspberry compote, peach compote

Canelé
vanilla rum pastry

Pecan Pie Cookie
bourbon, toasted pecan

Chocolate Chip Cookie
brown butter, miniature chocolate chips

Raspberry Lemon Shortbread
infused with lemon and freeze dried raspberry

Merengada Mousse Doughnut
vanilla citrus mousse, dulcey chocolate shell
**must be passed*

Strawberries & Cream Mousse Doughnut
vanilla chantilly cream, strawberry crispies, strawberry chocolate shell
**must be passed*

Reception

BAZAAR MEAT®
BY JOSÉ ANDRÉS

Stations & Displays

Pricing based on 2 hours of continuous service per person
Only available for groups of 30+

All stations will have a chef attendant fee of $200/chef
number of chefs required will vary based on item and number of guests in attendance

Stations

Beef Tartare Station $50 per person
beef sirloin, parker house rolls, egg yolk, mustard vinaigrette, anchovy

Jamon Carving Station $90 per person
hand-cut from the famous acorn-fed, black-footed Spanish pig

add José's Taco + $20 per person*
jamón Ibérico de bellota, Osetra caviar, gold leaf, nori

Artisanal Cheese Station $46 per person
selection of Spanish and domestic cheeses and accouterments

Philly Cheesesteak Station $55 per person
airbread, cheddar, waygu

Cone Station $75 per person
Caviar Cone | Osetra caviar, chive creme fraîche, gold leaf
Crab Louie Cone | Marie Rose sauce, avocado, garden pickles
Bagel and Lox | marinated salmon roe, dill cream cheese

Displays

Oyster Display $60 per person
Oysters on the Half Shell | piquillo cocktail sauce, fruit vinegar
Smoked Oysters | applewood smoked oysters, apple mignonette
Oyster Ceviche | leche de tigre, sweet potato, aji amarillo, corn nuts*

Raw Bar Display $80 per person
Oyster Ceviche | leche de tigre, sweet potato, aji amarillo, corn nuts*
Bay Scallops Crudo | red onion, celery & aji limo, passion fruit leche de tigre*
Tuna Ceviche Nikkei | ponzu, puffed quinoa, red onion, jicama, avocado*
Classic Ceviche | leche de tigre, sweet potato, corn nuts, cilantro*
Shrimp Cocktail | piquillo cocktail sauce, avocado*

Beverage Packages

BAZAAR MEAT®
BY JOSÉ ANDRÉS

Options

Beverage package pricing is based on 2.5 hour seated lunch event, 3 hour seated dinner event, or 2 hour standing reception, per guest.
For extended events, beverage packages will be prorated based on the additional time.
Beverage packages are required for groups larger than 20 guests. All packages includes bottled coke, iced tea and brewed coffee.

Standard Packages

House Wine & Beer
House wines selected by our sommelier
(one sparkling, one white one red)
imported and domestic beers

Lunch | $75
Dinner | $95

House Wine, Beer & Spirits
House wines selected by our sommelier (one sparkling, one white one red), imported and domestic beers, house spirits & mixers, plus the following two specialty cocktails and one spirit free cocktail:

Ultimate G&T | *hendrick's gin, fever tree indian tonic water, lime, lemon, juniper berries, lemon verbena*

Salt Air Margarita | *altos blanco tequila, orange liqueur, lime, salt air*

Spirit Free:

Emerald Coin | seedlip grove, honeydew, lemongrass, lime, celery

Lunch | $100
Dinner | $120

Non-Alcholic Package

Spirit Free Options
Bottled water, sodas, iced and hot tea, regular and decaffeinated coffee, speciality coffee beverages, plus 1 preselected spirit free cocktail from the following selections:

Squaring The Circle* | *kentucky 74, lyre's amaretti, maple, cumin tincture*

Emerald Coin | *seedlip grove, honeydew, lemongrass, lime, celery*

Aperitif in the Alps | *Ghia non-alcoholic bitter aperitif, orange zest syrup*

Lunch or Dinner | $35

Premium Packages

Premium Wine & Beer
Premium wines selected by our sommelier
(one sparkling, one white one red)
imported and domestic beers

Lunch | $125
Dinner | $150

Premium Wine, Beer & Spirits
Premium wines selected by our sommelier (one sparkling, one white one red), imported and domestic beers, premium spirits & mixers, plus the following two specialty cocktails and one spirit free cocktail:

Salt Air Margarita | *olmeca altos blanco tequila, orange liqueur, lime, salt air*

Ohmi&Grain"Old Fashioned" | *Wagyu fat washed Elijah Craig bourbon*

Spirit Free:

Emerald Coin | *seedlip grove, honeydew, lemongrass, lime, celery*

Lunch | $150
Dinner | $200