

# Jolie

*By the Bay*

## *Small Plates*

### **Raw Oysters \***

*Market Fresh Oysters, Cucumber, Apple, Dill Mignonette*

Half Dozen | 27 | Dozen | 48

### **Baked Oyster Kilpatrick \***

*Lemon Garlic Butter, Parmesan, Pancetta, Chiffonade Parsley*

Half Dozen | 28 | Dozen | 49

### **Lobster Bisque**

*Cognac Cream* | 18

### **Hokkaido Scallops \***

*Burnt Apple Puree, Chicken Glace', Rice Crackling* | 46

### **Lamb, Pork & Beef Meatballs**

*48 Hour Tomato Ragout, Oregano* | 32

### **Shandong Dumplings**

*Mince Pork, Nappa, Spring onions, Ginger* | 30

### **Vegetarian Dumplings**

*Nappa, Tofu, Shiitake, Ginger* | 30

### **Fried Artichoke**

*Smoked Yuzu Aioli* | 24

### **Lobster Escargot**

*Garlic Butter, Herbs, White Wine, Crusty Bread* | 58

### **Crispy Maitake Mushrooms**

*Lime Aioli* | 28

\*Consuming Raw or Uncooked Meats, Poultry, Fish, and Seafood may increase your risk of Food Borne Illness

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## *Salads*

### **Caesar \***

*Grilled Baby Cos, Shaved Pecorino, Anchovy, Grilled Crouton, Caesar Vinaigrette | 21*

### **Leaf Salad**

*Danish Blue, Pickled Shallots, Lemon Vinaigrette, Pistachio | 19*

### **Beet Salad**

*Burrata, Sunflower Seed, Arugula, Citrus Dressing | 22*

## *Large Plates*

### **Pan Roast Salmon \***

*Spring Peas, Sautec' Fennel and Romaine, Chartreuse Veloutc' | 44*

### **Beef Filet \***

*8oz. Black Angus, Herbed New Potatoes, Seasonal Vegetables, Port Glace' | 78*

### **Asparagus**

*Pistachio Romesco, Crispy Poached Egg, Pecorino, Herb Oil | 34*

### **Coronation Chicken**

*Wilted Greens, Crispy Rice, Marinated Tomato and Raisin | 53*

### **Bolognese**

*Linguine, Shaved Pecorino | 43*

### **Cacio e Pepe**

*Bigoli Pasta, Truffle, Pecorino | 42*

### **Cantonese Steamed Barramundi**

*Crispy Rice, Shiitake Radish, Seasoned Soy | 43*