

# dessous

## TO BEGIN

- our menu is always in flux with the seasons and is presented to share -

### SOUP OF THE SEASON 7

#### GREENS AND FRESH HERB SALAD 7

sweet fig and walnut vinaigrette, herbed crouton, French cheese

#### HEIRLOOM TOMATOES 12

avocado, green onion, mozzarella di bufala, fresh lemon, salsa verde

#### DESSOUS CAESAR\* 12

romaine, Reggiano, boquerones, fermented black beans, chili oil, soft boiled quail's egg, naan crouton

#### SHELLFISH CEVICHE\* 14

kaffir lime, curried popcorn

### SAMOSA OF THE SEASON 8

#### SHRIMP TACOS TROPICAL 12

mango chutney, kimchi, fresh mango, sweet chili mayo

#### CRAB CAKE 15

quick slaw, lemon scented mayo

#### LAMB BOLITOS 10

aromatic broth, baguette for dunking

#### SPANISH EGGS\* 12

Durham's Tricklements smoked salmon, golden potatoes, sunflower shoots, smoked salt, baguette

#### DUCK CONFIT NACHOS 14

crisped wontons, manchego, avocado, sriracha crème fraîche

#### AVOCADO NAAN 10

fresh citrus, cilantro, jalapeño, curry butter  
*also available with Tricklement's Highland smoked salmon +5*

TO CONTINUE . . .

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SWEET, SAVORY AND SPICY SEA BASS\* 36

French baked rice, tropical gastrique, baby bok choy, Brinery kimchi

AROMATIC BRAISED LAMB SHANK 32

Indian spiced vegetable stew, crème fraiche

*also available, and delicious, as a vegetarian dish with roasted aromatic cauliflower in place of lamb!*  
24

WARM WEATHER SPACCATELLI 28

tomato cream, English peas, fennel bulbs and fronds, mozzarella di bufala, pan roasted gulf shrimp  
*also available, and delicious, as a vegetarian dish without pan roasted gulf shrimp* 24

SKILLET STRIP WITH 40 CLOVES OF GARLIC\* 28

mushroom cream, roasted golden potatoes two ways, vegetables of the season

GREEN CHICKEN 24

spicy green chili broth, French baked rice, castelvetrano olives, sweet onion

DAY BOAT SCALLOPS\* 34

country ham butter, French baked rice, vegetables of the season

VEGAN FLAVOR EXPLOSION! 24

spicy braised greens, aromatic bulgur, stir fried tofu

SIMPLE FISH - OR - SIMPLE STEAK MP

seared with chilies and fresh lime or simply baked, broiled or sautéed - basically, however you wish!  
Accompanied with French baked rice, vegetables of the season, salsa verde and tropical chutney

\*Items contain under-cooked ingredients. Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

dessous is the vision of longtime friends, Scott Burk and Jay Mullick, alongside another dear friend and consulting Chef, Eve Aronoff. Eve laid the foundation of dessous with her culinary training in Paris and longtime love of Latin culture and cuisine, woven together with the backgrounds of Scott and Jay who grew up with American country cooking and Indian cuisine and traditions, respectively. As Scott and Jay worked and travelled the world together over the years, they developed a deep friendship over their passion for food and wine, seeking out everything from the most renowned of restaurants to the most informal and obscure hidden gems. They developed a shared vision of creating a distinctive, world class restaurant whose values would revolve around guests sharing delicious food in a warm and convivial setting, free of any pretense. Together with Eve they have strived to create this special place in dessous.

dessous is a very personal restaurant - the menu is inspired, full of flavor and warmth which we hope carries through every aspect of the restaurant. We want our guests to come in and enjoy, knowing they are sincerely cared for. Indian influences and traditions are woven together with a foundation of French philosophy and technique. Combining a love of big flavors, texture and contrast - the dishes are complex, yet harmonious - coming together to create our own unique fingerprint.