

B A R M E N U

S N A C K S

MANGALITSA PROSCIUTTO
10.

AMUSE VARIE
Chef Selection
12.

BLACK OLIVE FINANCIERS
10

MANCHEGO CHEESE TEMPURA
Porcini Fluid Gel
10.

QUAIL EGG EN CROUTE
Wild Hackleback Caviar
8. (PER PIECE)

CAULIFLOWER ARANCINI
Curry Emulsion
14.

T A S T I N G P L A T E S

ONION SOUP "2013" 14.
Smoked Gouda, Sourdough "Sponge," Onion Bouillon

CHILLED ASPARAGUS POLONAISE 16.
Egg Dressing, Capers, Trout Roe

CRAB AND AVOCADO ROULADE 16.
Pickled Daikon, Citrus-Espelette Emulsion

FAVA BEAN AGNOLOTTI 18.
Mangalitsa Ham, Nettle Pesto, Pecorino Froth

RISOTTO PRIMAVERA 16.
Vegetable Fritto Misto, Herb Butter

RABBIT AND FOIE GRAS RILLETTE 22.
Pickled Vegetables, Purple Mustard, Pistachio Crostini

DIVER SEA SCALLOPS 20.
Asparagus Variations, Morels, Vin Jaune Sabayon

WILD KING SALMON 20.
Cranberry Beans, Razor Clams, Chorizo, Salsa Verde

SAUTEED RED SNAPPER 18.
Cauliflower Arancini, Cucumbers, Curry Emulsion

BUTTER POACHED HALIBUT 18.
Peas "A la française," Mint, Rhubarb Vinaigrette

THOMAS FARM SQUAB "TAJINE" 25.
Moroccan Spiced Carrots, Date "Tabouli," Harissa

PAINTED HILLS FARM RIB-EYE 25.
Creamed Spinach Croquette, Béarnaise Cloud