



# MOTHER'S DAY DINNER

## queso y chacutería

### ARTISAN CHEESE BOARD 16

Port Salute, cow, France/Drunken Goat, goat, Spain/Pecorino Fresco, sheep, Italy

### SALUMI BOARD 18

Jamón Serrano/Hot Coppa/Calabrese/ Nostrano

### CHEF'S MIXTO BOARD 25

three artisan salumi, three cheeses, guindilla pepper, spiced almond & jam

## to start

Daily OYSTERS *mignonette* 3 each ½ dozen 16 dozen 30

LOBSTER CHOWDER red pepper, potato & herb 14

NJ GREEN SALAD toasted quinoa, roasted beet, radish, baby carrot, *cana de cabra* goat cheese & dijon 12

HUMMUS herb tahina, olive oil, pickled vegetable & pita 12

AHI TUNA CEVICHE cucumber, radish, sesame & jalapeño-cilantro purée 16

CALAMARI *Fritti* padron, pomodoro & caper aioli 13

*Free Range* VEAL MEATBALL san marzano, basil ricotta & crisp leek 12

## mains

*house-made* RICOTTA GNOCCHI asparagus, sugarsnap pea, wild mushroom, arugula-pistachio pesto 22

SAFFRON LINGUINI *alle Vongole* cockle, smoked prosciutto, toasted garlic, trebbiano, spinach & guindilla pepper 25

*Pastaless* LASAGNA roasted eggplant, herb, garlic spinach, mozzarella di bufala & san marzano 23

*Wester Ross* SALMON asparagus, haricot vert, crisp *masala* lentil, black garlic tahina & grilled lemon 28

HALIBUT *a la plancha* cockles, roasted leek, baby bok choy, zucchini, lemon-herb brodetto, & citrus aioli toast 35

*Pan Roasted* HALF CHICKEN arugula & mushroom *panzanella*, pine nut *pecorino fresco* & roasted shallot vinaigrette 26

NY STRIP STEAK grilled vegetable *escalivada*, tarragon, smoked shallot & caper yogurt 36

*Niman Ranch* PORK CHOP snow pea, beech mushroom, fingerling potato, pickled mustard seed & red wine jus 30