

SERPICO

dinner | autumn 2017

ARTICHOKE SOUP 16 <i>chestnuts, parmesan, lemon zest, chive oil</i>	KING OYSTER MUSHROOM 18 <i>herb sauce, cashew, radish, lime</i>	ORA KING SALMON* 34 <i>caviar, napa cabbage, smoked crème fraiche, dill</i>
RAW DIVER SCALLOPS* 20 <i>buttermilk, poppy seeds, green yuzu kosho, white soy, chive</i>	CALEDONIAN BLUE PRAWNS 24 <i>phyllo dough, lettuce broth, thai basil, dill</i>	SLOW POACHED HALIBUT* 36 <i>white asparagus, beets, crème fraiche, horseradish</i>
BEET & GOAT CHEESE SALAD 16 <i>pistachio, mandarin orange, daikon, thai basil</i>	STEAMED EGG CUSTARD 25 <i>jumbo lump crab, brown butter, crispy potato, long hots</i>	BEEF SHORT RIB* 36 <i>whole grain mustard, grilled broccoli, fried potatoes</i>
MUSHROOM TARTARE 18 <i>fingerling potato chips, black vinegar, hazelnut aioli</i>	CHICKEN & SNAIL LASAGNA 18 <i>hazelnut pesto, pecorino, béchamel, yuzu</i>	WAGYU SKIRT STEAK* 46 <i>celery root, red wine truffle jus, brussels sprouts</i>
DRY AGED SIRLOIN TATAKI* 24 <i>lettuce purée, cured king oyster mushroom, horseradish, soy</i>	CRISPY EGGPLANT 20 <i>smoked halibut, yuzu daikon, green olive, black bean</i>	DRY AGED DUCK MOLE FOR TWO* 65 <i>stuffed cabbage, kabocha squash, cranberry, scallion, chilis</i>