

SERPICO

dinner | spring 2017

RAW DIVER SCALLOPS* 1 8 <i>buttermilk, poppy seeds, green yuzu kosho, white soy, chive</i>	CONFIT CARROT 1 6 <i>crispy phyllo, ginger sauce, scallion, thyme</i>	ORA KING SALMON* 3 4 <i>grilled asparagus, chili, almond, grated daikon</i>
CAPER BRINED TROUT* 2 0 <i>red bell pepper, eggplant, zucchini, garlic foam</i>	STEAMED EGG CUSTARD 2 5 <i>jumbo lump crab, brown butter, crispy potato, long hots</i>	SLOW POACHED HALIBUT* 3 6 <i>white asparagus, beets, crème fraiche, horseradish</i>
BEET & GOAT CHEESE SALAD 1 6 <i>pistachio, watermelon, kohlrabi, thai basil</i>	CHICKEN & SNAIL LASAGNA 1 8 <i>hazelnut pesto, pecorino, béchamel, yuzu</i>	BEEF SHORT RIB* 3 4 <i>whole grain mustard, grilled broccoli, fried potatoes</i>
DRY AGED SIRLOIN TATAKI* 2 4 <i>lettuce purée, cured king oyster mushroom, horseradish, soy</i>	ROASTED EGGPLANT 2 0 <i>black bean sauce, summer truffle, charred pea tendrils</i>	DRY AGED DUCK MOLE FOR TWO* 6 5 <i>stuffed cabbage, kabocha squash, cranberry, scallion, chilis</i>