

# SERPICO

dinner | spring 2018

<b>CHILLED PEA SOUP</b> ..... 1 6 <i>sugar snap peas, pickled radish, parmesan</i>	<b>CHILLED ASPARAGUS</b> ..... 1 8 <i>sea beans, sorrel cream, lemon, cashew</i>	<b>PORCHETTA</b> ..... 2 9 <i>roasted cabbage, broccoli, pecorino, pork jus</i>
<b>RAW DIVER SCALLOPS*</b> ..... 1 8 <i>buttermilk, poppy seeds, green yuzu kosho, white soy, chive</i>	<b>GEM LETTUCE SALAD</b> ..... 1 8 <i>spring vegetables, ramps, ranch</i>	<b>HALIBUT</b> ..... 3 4 <i>carrot, lemon, brown butter, old bay</i>
<b>ROASTED BEETS</b> ..... 1 6 <i>feta cheese, pickled plum, pears, thai basil</i>	<b>KING OYSTER MUSHROOM</b> ..... 1 8 <i>herb sauce, cashew, radish, lime</i>	<b>GRILLED SHORT RIB*</b> ..... 3 4 <i>beef jus, kimchi, spinach, bean sprouts</i>
<b>MARINATED MUSHROOM</b> ..... 1 6 <i>shiitake, spinach, bean sprouts, ginger</i>	<b>STEAMED EGG CUSTARD</b> ..... 2 5 <i>jumbo lump crab, brown butter, crispy potato, long hots</i>	<b>DRY AGED DUCK MOLE FOR TWO*</b> ..... 6 5 <i>stuffed cabbage, kabocha squash, cranberry, scallion, chilis</i>
<b>DRY AGED SIRLOIN TATAKI*</b> ..... 2 4 <i>lettuce purée, cured king oyster mushroom, horseradish, soy</i>	<b>CHICKEN &amp; SNAIL LASAGNA</b> ..... 1 8 <i>hazelnut pesto, pecorino, béchamel, yuzu</i>	