

SERPICO

dinner | winter 2018

ARTICHOKE SOUP 16 <i>chestnuts, parmesan, lemon zest, chive oil</i>	KING OYSTER MUSHROOM 18 <i>herb sauce, cashew, radish, lime</i>	GLAZED PARSNIP 28 <i>spicy sofrito, cauliflower, brussels sprouts, ginger sauce</i>
RAW DIVER SCALLOPS* 18 <i>butter milk, poppy seeds, green yuzu kosho, white soy, chive</i>	FRIED CAULIFLOWER 20 <i>carolina shrimp, lemon, ginger, scallion</i>	PORCHETTA 29 <i>broccoli salad, cabbage purée, sourdough jus</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>	ORA KING SALMON* 34 <i>caviar, napa cabbage, smoked crème fraîche, dill</i>
MUSHROOM TARTARE 18 <i>fingerling potato chips, black vinegar, hazelnut aioli</i>	CHICKEN & SNAIL LASAGNA 18 <i>hazelnut pesto, pecorino, béchamel, yuzu</i>	BEEF SHORT RIB* 36 <i>whole grain mustard, grilled broccoli, fried potatoes</i>
DRY AGED SIRLOIN TATAKI* 24 <i>lettuce purée, cured king oyster mushroom, horseradish, soy</i>	CRISPY EGGPLANT 20 <i>smoked tofu, yuzu daikon, green olive, black bean</i>	DRY AGED DUCK MOLE FOR TWO* 65 <i>stuffed cabbage, kabocha squash, cranberry, scallion, chilis</i>