

SERPICO

dinner | winter 2018

ARTICHOKE SOUP1 6 <i>chestnuts, parmesan, lemon zest, chive oil</i>	KING OYSTER MUSHROOM1 8 <i>herb sauce, cashew, radish, lime</i>	GLAZED PARSNIP2 8 <i>spicy sofrito, cauliflower, brussels sprouts, ginger sauce</i>
RAW DIVER SCALLOPS*1 8 <i>buttermilk, poppy seeds, green yuzu kosho, white soy, chive</i>	FRIED CAULIFLOWER2 0 <i>carolina shrimp, lemon, ginger, scallion</i>	PORCHETTA2 9 <i>roasted cabbage, broccoli, pecorino, pork jus</i>
ROASTED BEETS1 6 <i>feta cheese, pickled plum, pears, thai basil</i>	STEAMED EGG CUSTARD2 5 <i>jumbo lump crab, brown butter, crispy potato, long hots</i>	BLACK BASS3 6 <i>kale, coconut, sunchoke, shellfish broth</i>
MUSHROOM TARTARE1 8 <i>fingerling potato chips, black vinegar, hazelnut aioli</i>	CHICKEN & SNAIL LASAGNA1 8 <i>hazelnut pesto, pecorino, béchamel, yuzu</i>	BEEF SHORT RIB*3 6 <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>	SAVORY CARROT CAKE1 8 <i>old bay, crab mayonnaise, herb salad</i>	DRY AGED DUCK MOLE FOR TWO*6 5 <i>stuffed cabbage, kabocha squash, cranberry, scallion, chilis</i>