

# SERPICO

dinner | summer 2017

<b>RAW DIVER SCALLOPS*</b> ..... 1 8 <i>buttermilk, poppy seeds, green yuzu kosho, white soy, chive</i>	<b>CALEDONIAN BLUE PRAWNS</b> ..... 2 2 <i>watermelon, cherry tomatoes, almond dashi, smoked bread</i>	<b>ORA KING SALMON*</b> ..... 3 4 <i>summer corn, tomato relish, capers, grilled squash</i>
<b>CHILLED CORN SOUP</b> ..... 1 8 <i>australian black truffle, shiitake mushrooms, napa cabbage</i>	<b>STEAMED EGG CUSTARD</b> ..... 2 5 <i>jumbo lump crab, brown butter, crispy potato, long hots</i>	<b>SLOW POACHED HALIBUT*</b> ..... 3 6 <i>white asparagus, beets, crème fraiche, horseradish</i>
<b>BEET &amp; GOAT CHEESE SALAD</b> ..... 1 6 <i>pistachio, watermelon, kohlrabi, thai basil</i>	<b>CHICKEN &amp; SNAIL LASAGNA</b> ..... 1 8 <i>hazelnut pesto, pecorino, béchamel, yuzu</i>	<b>BEEF SHORT RIB*</b> ..... 3 4 <i>whole grain mustard, grilled broccoli, fried potatoes</i>
<b>MUSHROOM TARTARE</b> ..... 1 6 <i>fingerling potato chips, black vinegar, hazelnut aioli</i>	<b>ROASTED EGGPLANT</b> ..... 2 0 <i>black bean sauce, summer truffle, charred pea tendrils</i>	<b>WAGYU SKIRT STEAK*</b> ..... 4 6 <i>haricots verts, white beans, wakame, black truffle jus</i>
<b>DRY AGED SIRLOIN TATAKI*</b> ..... 2 4 <i>lettuce purée, cured king oyster mushroom, horseradish, soy</i>		<b>DRY AGED DUCK MOLE FOR TWO*</b> ..... 6 5 <i>stuffed cabbage, kabocha squash, cranberry, scallion, chilis</i>