

SERPICO

dinner | winter 2020

SUNCHOKES SOUP 14 <i>lamb bacon, coffee oil, button mushrooms</i>	SOURDOUGH SEAWEED DONUTS 16 <i>smoked white fish cream, olive, nori</i>	KING OYSTER MUSHROOM 28 <i>herb sauce, cashew, red ball radish, fried daikon, salsa verde</i>
RAW DIVER SCALLOPS* 19 <i>buttermilk, poppy seeds, green yuzu kosho, white soy, chive</i>	ROMANESCO CAULIFLOWER 16 <i>whipped feta, spicy miso, almond, herbs</i>	ORA KING SALMON 36 <i>blackening spice, celery root, parsnip</i>
SEAFOOD CEVICHE* 19 <i>kohlrabi, fresh yuzu, jalapeño, rice pearls, olive oil</i>	ROASTED BEETS 16 <i>horseradish, smoked walnuts, dill, celery</i>	PAN SEARED HALIBUT 42 <i>savory carrot cake, lemon brown butter, old bay</i>
BOLERO CARROT TARTARE 14 <i>dijon, ginger, crispy seaweed, myoga</i>	SOFT BOILED EGG 24 <i>winter black truffle, nj rice porridge, white soy, beef jus</i>	GRILLED IBERICO PORK* 36 <i>black walnut miso, lollipop kale, spring onion</i>
CHILLED SPINACH 14 <i>braised shiitake, bean sprouts, ginger, tofu</i>	ENOKI MUSHROOMS 18 <i>pecorino broth, black pepper oil, parmesan</i>	DRY AGED DUCK BREAST* 46 <i>spiced honey, napa cabbage, squash, fermented black bean</i>
DRY AGED SIRLOIN TATAKI* 24 <i>lettuce purée, cured king oyster mushroom, horseradish, soy</i>	DEEP FRIED DUCK LEG* 18 <i>martin's potato roll, hoisin sauce, cucumber, scallion</i>	45 DAY AGED NY STRIP* 36 <i>roasted cone cabbage, charred cabbage puree, peppercorn sauce</i>
SHRIMP MOUSSE 16 <i>black truffle, field caviar, parsley</i>	CHICKEN AND SNAIL LASAGNA* 20 <i>béchamel, hazelnut, parsley pesto, yuzu</i>	