

# B A R M E N U

## S N A C K S

MANCHEGO TEMPURA  
Spicy Tomato Powder  
14.

“CHIPS AND DIP”  
Raclette, Spiced Potato  
8.

AMUSE VARIE  
Chef Selection  
10.

QUAIL EGG EN CROUTE  
Wild Hackleback Caviar  
8. (*per peice*)

PROSCIUTTO LOLLIPOPS  
Fig Meringue, Arugula  
14.

“LOADED POTATO”  
Bacon, Scallions  
10.

## T A S T I N G P L A T E S

FAVA BEAN AGNOLOTTI 12.  
Mangalitsa Prosciutto, Pecorino, Nettle Pesto

SPRING VEGETABLE SALAD 12.  
Parmesan Textures, Herbal Bath

FROG LEGS 22.  
64 Degree Farm Egg, Spring Garlic-Parsley Emulsion

LONG ISLAND FLUKE CRU 14.  
Citrus-Ginger Broth, Avocado, Chili

WILD MUSHROOM RISOTTO 15.  
Asparagus, Morel Butter

PEEKYTOE CRAB SALAD 14.  
Compressed Cucumber, Curry, Yogurt

HALIBUT “EN CROUTE” 18.  
Peas “à la Française,” Spring Onion, Rhubarb-Mint Jus

WILD STRIPED BASS 18.  
Squid Ink “Pearls,” Romesco Mousse, Basquaise Flavors

DIVER SEA SCALLOPS 15.  
Asparagus, Vin Jaune, Morel Vinaigrette

PAINTED HILLS FARM RIB-EYE 25.  
“Loaded Potato,” Scallion, Béarnaise Cloud

THOMAS FARM SQUAB 24.  
Foie Gras, Rhubarb Pain Perdu, Tokyo Turnips

FOUR STORY HILLS FARM COCHON DE LAIT 20.  
Gooseberry Mostarda, Ramps, Black Garlic Coulis