

## DINNER MENU

### small plates

bibb lettuce salad 10  
candied walnuts, mimosette  
walnut vinaigrette

chicory salad 13  
dandelion, escarole, frisee  
pigs ears, spring beans,  
soft egg, warm vinaigrette

boudin noir tart 12  
cheddar crumble, caramelized  
apple

deviled eggs 9  
crispy pork toast, green  
onion

### house-made 9 / 38 charcuterie

-duck & black pepper  
-boudin blanc  
-boudin noir  
-pork & garlic  
-lamb niçoise  
-tete de cochon terrine

### seasonal

'four story hill farm' 15  
lamb belly confit  
orval braised beluga lentils,  
labne

veal breast 14  
leek puree, maple harrisa  
dandelion

'four story hill farm' 27  
roasted poularde  
carrots, celeriac, bread,  
honey crisp apple, cranberry

day boat cod 26  
beets, greens, pistachio,  
preserved lemon, guanciale

roasted skate 24  
artichokes, capers,  
meyer lemon

### Classics

pan fried burger 15  
gruyere, red onion, pickle,  
mayo, frites, greens

short rib carbonnade 25  
apple conserves, pont neuf

hanger steak 24  
frites, arugula

moules & frites 19  
-parsley, garlic & anchovy  
-ommegang witte  
garlic & orange zest  
-debal curry, coconut milk &  
cilantro

### for two

'four story hill farm' 120  
cote de boeuf  
32 oz. bone in rib eye, dry aged  
28 days, frites, béarnaise, arugula

'fermier du piedmont'  
poulet rouge 55  
fingerling potatoes, lardon,  
brussel sprouts, arugula

### sides

8

sautéed swiss chard  
brussel sprouts & fennel  
polenta, black pepper  
cauliflower, capers, anchovy  
braised gigante beans

### frites

6

frites sauce 1  
all sauce 6  
-mayo  
-sweet chili  
-lime pickle  
-cocktail  
-mayo & onion  
-gribiche  
-lemon & smoked paprika  
-sriracha  
-yogurt, cumin, roasted garlic

# resto

#### Executive Chef Robert Hellen

A 20% gratuity will be added for parties of six or more.  
Let us know of any food allergy.  
Please, no substitutions.

# resto

## BAR MENU

Chicken Liver Parfait, Grilled Bread and Arugula \$5

Country Pate and Mustard Aioli \$8

Fried Duck Skins \$4

Mixed Spring Vegetable Salad \$5

Marinated Olives with Curried Almonds \$4

House Pickled Vegetables \$5

Bitter-Ballen \$9

Frites \$6

Duck Confit Rilletto \$8

Beer-cured lox 8

## LARGE FORMAT FEAST MENU

The large format feast program at Resto began as a simple way to reintroduce an old style of eating - feasting. Feasting in Europe typically centers on a whole animal. It is a celebration that brings great friends and family together. It is this feeling that inspired the Large Format Feast.

Pick an animal you would like as the centerpiece of your feast and the Chefs at Resto, Bobby Hellen & Dan Ross, will plan a three course feast around it. Animals will be broken down, typically into primal parts. For example, if you choose a Cochon de Lait (a milk fed baby pig) the front legs would be made into sausage, the head made into a terrine, the ears braised and fried, the chops roasted, the feet stuffed, the blood made into Boudin Noir. The accoutrement will be seasonal and mostly from the Greenmarket. Desserts will be included and we will do our best to incorporate the animal into the course, Concord grape jelly doughnuts with pork sugar?

In short this is what we say about it. *Feasts. Large Feasts. Hall of Valhalla, I just returned from storming the castle type feasts.*

*The Large Format Feast is simple.*

*Pick an animal.*

*Invite some friends.*

*Sit down.*

*Feast.*

Pick an animal and we will design a seasonal menu to accompany the animal. The choices are below. All of the animals we use come from the country's best farms and purveyors such as Four Story Hills, Debragga & Spitler and Vermont Quality Meats. As part of the Large Format Feast, we are featuring Large Format Belgian Beers to accompany your menu. Beers & Wines so large their size is distinguished by naming them after ancient kings – Jeroboam, Melchior, and Nebuchadnezzar, to name a few. For more information, please contact Janette Delfin by phone at 212.685.5585 or by email at [janette@restonyc.com](mailto:janette@restonyc.com). We require one week notice and a security deposit to reserve the animal of your choice.

*We are able to accommodate parties as large as 18 people. But you'll need a few animals.*

### Large Format Pricing Guide

Animal	Vendor	Size	Number of People	Price
<b>Cochon de Lait</b>	Four Story Hill Farm	20- 25 LBS	<b>8</b>	\$475.00
<b>Cochon de Lait</b>	Vermont Quality Meats	20- 25 Lbs	<b>8</b>	\$475.00
<b>Pork Shoulder</b>	Four Story Hill Farm	15 lbs	<b>6</b>	\$200.00
<b>Pork Shoulder</b>	Vermont Quality Meats	15 lbs	<b>6</b>	\$200.00
<b>Pork Shoulder</b>	Debragga & Spitler	15 LBS	<b>6</b>	\$200.00
<b>Milk Fed Baby Lamb</b>	Debragga & Spitler	20- 25 LBS	<b>8</b>	\$475.00
<b>Milk Fed Baby Lamb</b>	Vermont Quality Meats	20- 25 LBS	<b>8</b>	\$475.00
<b>Lamb Rack / Leg of Lamb</b>	Debragga & Spitler	7 - 8 LBS	<b>6</b>	\$200.00
<b>Striped Bass</b>	Pierless seafood	14- 18 LBS	<b>8</b>	\$300.00
<b>Poularde in Half Mourning.</b>	Four Story Hill Farm	N/A	<b>2</b>	\$150.00
<b>Guinea Hen</b>	Four Story Hill Farm	N/A	<b>2</b>	\$95.00