



Veritas

# To Start

Black Lentil Soup	11	<i>Jamón Ibérico Profiterole</i>
Ocean & Land	22	<i>Lobster, Bone Marrow</i>
Artisan Cured Meats	18	<i>Fig Jam, Autumn Fruit, Blue Cheese Walnuts</i>
Stuffed Squid	15	<i>Preserved Lemon, Black Olives, Pepperdews</i>
Baby Spinach Salad	14	<i>Pancetta, Point Reyes Blue Cheese Deviled Eggs</i>
Chilled Oyster Escabeche	16	<i>Candied Lemon, Tomato, Cilantro</i>
Beets	13	<i>Pistachios, Goat Cheese, Horseradish</i>
Cured Salmon	16	<i>Panelle, Salmon Caviar</i>
Veritas House Salad	12	<i>Confit Shallot Vinaigrette</i>
Tuna Crudo	15	<i>Seaweed, Ginger Soda</i>
Beef in Transition	18	<i>Beef Tartare, Peppered Sirloin, Short Ribs</i>



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# To Follow

Striped Bass	31	<i>Confit Eggplant, Sweet Peppers, Sauce Vierge</i>
Potato Za'atar-Crusted Salmon	28	<i>Black Olives, Haricot Vert Ragoût</i>
Seared Scallops	32	<i>Roasted Cèpes, Sunchoke Purée, Foie Gras</i>
Roasted Belle Rouge Chicken	27	<i>Potato Leek Cake</i>
Maple-Brined Wooly Pig	33	<i>Charred Tomato, Wilted Butter Lettuce</i>
Niman Ranch Loin of Lamb	34	<i>Tarbais Beans, Minestrone Broth</i>
Bone-In Sirloin Steak For Two	97	<i>Pont Neuf Potatoes, Watercress Salad</i>
Filet Mignon	39	<i>Roquefort, Port-Braised Cippolini</i>
Short Rib Raviolo	28	<i>Oyster Mushrooms, Pickled Red Onions</i>
Farmers' Market Tasting	24	<i>Inspired by Union Square Greenmarket</i>



Chef de Cuisine Alexander Williamson  
Executive Chef Sam Hazen

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