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menu

RestaurantAdara.com

ala
carte
first

natura mia 14

nasturtium/hearts of palm/savory marshmallow/aromatics

campania 13

heirloom tomatoes/mozzarella "balloon"/evo gelato/basil

ne clam chowder 14

quail egg/masago/maple pancetta/deep sea wind

the "smoking" crudo 18

wagyu beef/yellowtail hamachi/black pepper-yuzu/
green apple

white truffle envelope* 16

hudson valley foie gras/kumquat mostarda/pomegranate/
cappucino/pistachio tuile

poached duck egg with "caviar" 15

duck prosciutto/squid ink/asparagus/honeydew

ala
carte

sec
ondo

filet anti cucho* 36
purple potato/manchego/porcini soil/avocado

acqua di gio* 35
sea scallops/baby octopus/peas and carrots/bacon/chaat

pork belly with 5 flavors 30
mustard/napa cabbage/rye/root beer/hickory

tomato "pasta" 28
zucchini/vadouvan/saffron/paneer/sweet corn

lamb epices 38
goat cheese/merguez/preserved lemon/picholine/baba ganoush

black cod kanji 32
spiced brussel sprouts/tapioca pilaf/black lime/ginger

duo of duck* 34
bundle and confit/green curry/papaya/lemongrass sorbet

COURSE
3
prix
fixe

first

ne clam chowder

quail egg/masago/maple pancetta/deep sea wind

natura mia

nasturtium/hearts of palm/savory marshmallow/aromatics

second

filet anti cucho*

purple potato/manchego/porcini soil/avocado

duo of duck*

bundle and confit/green curry/papaya/lemongrass sorbet

tomato "pasta"

zucchini/vadouvan/saffron/paneer/sweet corn

third

bittersweet chocolate orb

chevre/black cherry/violet/orange blossom nectar/
smoky cocoa nibs

cucumber shiso sorbet

warm matcha sponge/yuzu ginger glass/basil seeds/shiso

COURSE 5

first

ne clam chowder

quail egg/masago/maple pancetta/deep sea wind

suspended melon gazpacho*

sambuca/almond cream/herbal varietals/sake

second

campania

heirloom tomatoes/mozzarella "balloon"/evo gelato/basil

natura mia

nasturtium/hearts of palm/savory marshmallow/aromatics

third

white truffle envelope*

hudson valley foie gras/kumquat mostarda/pomegranate/
cappucino/pistachio tuile

vanilla lobster

champagne/baby fennel/corn/umeboshi

fourth

acqua di gio*

sea scallops/baby octopus/peas and carrots/bacon/chaat

filet anti cucho*

purple potato/manchego/porcini soil/avocado

fifth

bittersweet chocolate orb

chevre/black cherry/violet/orange blossom nectar/
smoky cocoa nibs

cucumber shiso sorbet

warm matcha sponge/yuzu ginger/basil seeds/shiso

COURSE 7

first

ne clam chowder

quail egg/masago/maple pancetta/deep sea wind

suspended melon gazpacho

sambuca/almond cream/herbal varietals/sake

second

campania

heirloom tomatoes/mozzarella "balloon"/evo gelato/basil

maytag blue cheese*

walnut/pear/fig/lavender honey

third

yellowtail hamachi sashimi

black pepper-yuzu/green apple/smoked greens

duo of duck*

bundle and confit/green curry/papaya/lemongrass sorbet

fourth

white truffle envelope*

hudson valley foie gras/kumquat mostarda/pomegranate/
cappucino/pistachio tuile

vanilla lobster

champagne/baby fennel/corn/umeboshi

fifth

pork belly with 5 flavors

mustard/napa cabbage/rye/root beer/hickory

tomato "pasta"

zucchini/vadouvan/saffron/paneer/sweet corn

sixth

lamb epices

goat cheese/merguez/preserved lemon/picholine/
baba ganoush

black cod kanji

spiced brussel sprouts/tapioca pilaf/black lime/ginger

seventh

bittersweet chocolate orb

chevre/black cherry/violet/orange blossom nectar/
smoky cocoa nibs

cucumber shiso sorbet

warm matcha sponge/yuzu ginger/basil seeds/shiso

grad
mod

ne clam chowder

“caesar salad”

white truffle envelope

maytag blue cheese

poached duck egg

shrimp cocktail spritzer

smoking hamachi

tomato “pasta”

pork belly with 5 flavors

petit lamb epices

bittersweet chocolate orb

cucumber - shiso sorbet

moo- ktails

zengria

green tea/lemongrass fizz/kava kava/
yuzu cotton candy

vudu snafu

red verjus/strawberry/grenadine/
blood orange granita/tropical punch effervescence

tulsi

coconut water/basil/galanga/mango/lychee caviar

bahamadia

iced hibiscus tea/raspberry ginger beer/bay leaves/
sugarcane/ginseng/vanilla/pineapple

bloody maya

meyer lemon lassi/tomato rasam espuma/celery

lady grey

iced earl grey tea/vanilla cream/lavender vapor/
carbonated grapes

nude buddha

sparkling asian pear/fennel/ginger mint/egg white/
jasmine bubbles

loose tea tiroque

loose teas *(except chocolate pu-erh)* 3

aged earl grey - black
jasmine green - green
mate lemon - mate'
rooibos chai - red
chocolate pu-erh - pu-erh
dry desert lime - herbal

flowering teas *(including chocolate pu-erh)* 5

flowering jewel - white
sunset oolong - oolong

voss water 3

still
sparkling

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cafe 2
regular coffee or decaf

cafe con leche 3
half coffee/half steamed milk

espresso

single 3
double 4

cappuccino 4
espresso/steamed milk/foam

caramel macchiato 4
espresso/steamed milk/caramel/foam

cafe mocha 4
espresso/steamed milk/chocolate syrup/foam

affogato 5
espresso/"hot ice cream"

mini- bar

selection of one from each

mocktail

natura mia

ne clam chowder

bittersweet chocolate orb

cucumber shiso sorbet

desert

bittersweet chocolate orb

chevre/black cherry/violet/orange blossom nectar/
smoky cocoa nibs

sesame and cranberry

tahini ice cream/cranberry/halva soil/ black sesame

turkish coffee flan

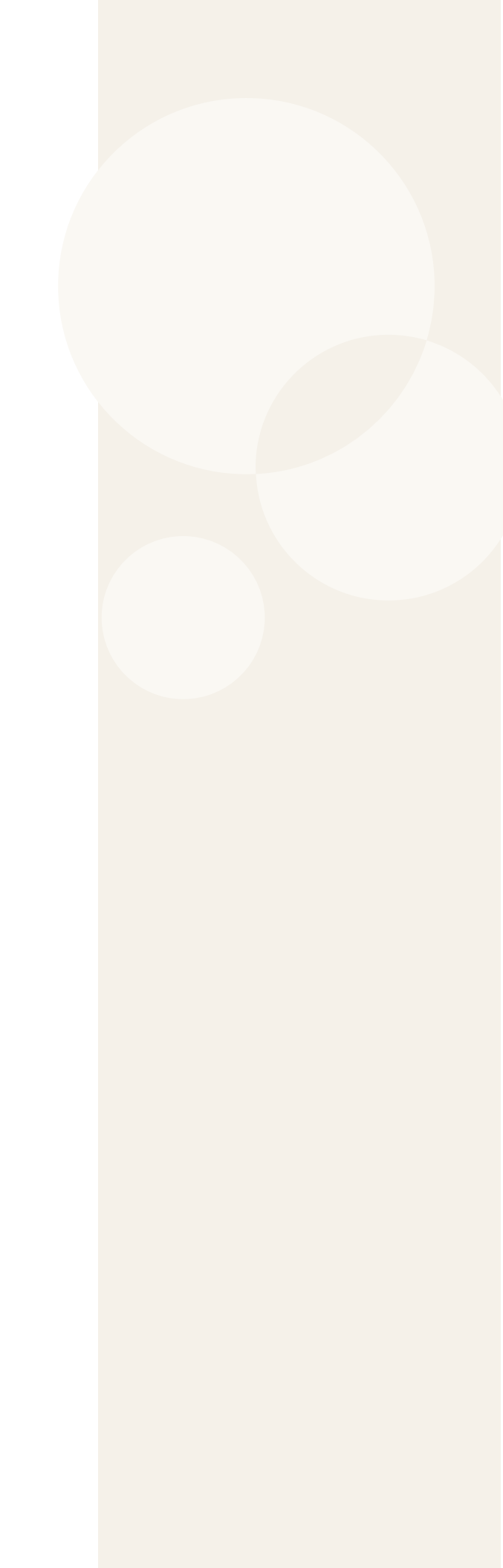
cookie “branches”/truffle cotton candy

white chocolate coconut mousse*

rosewater lychee/pistachio/passionfruit drops/orchid

cucumber shiso sorbet

warm matcha sponge/yuzu ginger/basil seeds/shiso



chef	Tre Ghoshal
chef de cuisine	Daniel Pashin
general manager	Phil Dowling
pastry chefs	Naomi Moschitta Willow Ghoshal
graphic designer	Kristin Spickerman
public relations	BML PR
president of The Ghoshal Restaurant Group	Sankar Ghoshal