



## the marrow

### MEAT PLATES

Housemade Weisswurst 6  
w/ apple butter

Foie Gras Mousse 7  
w/ gooseberry

Lightly Sauerbratened 13  
Lamb Ribs w/ caraway yoghurt

Prime Beef Tartar 14  
w/ vinegar chips &  
caperberry dressing

Prosciutto Wrapped Dates 6  
w/ gorgonzola & saba

Waygu Bresaola 10

### STARTERS

#### FAMIGLIA CHIARELLI

**SKILLET-BRAISED CUTTLEFISH** 14  
Garlic bread, guanciale &  
white wine

**HAND-CUT FETTUCCINI** 12  
Pork and sage sausage,  
acorn squash & baked parmesan

**BACCALA GNUDI** 14  
Pine nuts, golden raisins,  
rosemary & spicy cherry peppers

**THE BONE MARROW** 16  
Sea urchin, fried potatoes,  
meyer lemon aioli  
& baby celery greens

#### FAMILIE DIETERLE

**BRAISED DUCK & PRETZEL  
DUMPLING SOUP** 12  
Beech mushrooms, kale & marjoram

**BABY RED OAK & LADY APPLE SALAD** 12  
Cambozola blue cheese & spiced  
pumpkin seed vinaigrette

**BRAISED RABBIT LEG** 15  
Schupfnudeln, mustard greens,  
tarragon & creamy Riesling sauce

**PICKLED HERRING SALAD** 14  
Roasted baby beets, horseradish  
cream, pistachios & baby arugula

### MAINS

**GRILLED BABY CHICKEN** 24  
Fennel, fried salami & brussels sprout  
panzanella

**BRAISED BEEF BRISKET "BRACIOLE"** 25  
House ground polenta,  
escarole, pecorino & red sauce

**ROASTED WHOLE HEN OF THE WOODS MUSHROOM** 26  
Cardoon-creamed kale, crispy onions &  
truffled mushroom jus

**SAUTEED STONE BASS "VITELLO TONATO"** 30  
Fingerling potatoes, cippolini onions,  
olives, sweetbreads & tuna belly sauce

**GRILLED WAYGU CULOTTE STEAK** 33  
Cauliflower gratin, watercress &  
beerenauslese vinaigrette

**PAN-FRIED DUCK SCHNITZEL** 28  
Quark spaetzle, hazelnuts,  
cucumber-potato salad &  
stewed wolfberries

**JUNIPER-BRAISED LAMB NECK** 23  
Rutabaga puree, whole roasted  
carrots & red sauerkraut

**PAN-ROASTED SCOTTISH SALMON** 25  
Cabbage, pastrami & warm  
mustard sauce

### SIDES

**BAMBOO RICE RISOTTO** 14  
Leek puree, steamed egg & parmesan

**GRILLED BABY ROMAINE LETTUCE** 10  
Pecorino & warm lemon-anchovy vinaigrette

**MASHED STUMPF** 10  
Snipped chives

**DRY-AGED BEEF FAT FRIED POTATOES** 10  
Pickled red onions & grains of paradise  
aioli

### CHEF HAROLD DIETERLE WINTER 2012