



the marrow

MEAT PLATES

Housemade Jagerwurst 6
w/ violet mustard

Duck Liver Pate Toast 8
w/ gooseberry compote

Cotechino w/ lentils & 12
black pepper agrodulce

Prime Beef Tartar 14
w/ vinegar chips &
caperberry dressing

Duck Liverwurst w/ cornichons, 10
green mustard & grilled bread

Lightly Sauerbratened 13
Lamb Ribs w/ caraway yoghurt

Prosciutto Wrapped Dates 8
w/ gorgonzola & saba

Lardo & American Sturgeon caviar 14
w/ brioche & red onion maralade

STARTERS

FAMIGLIA CHIARELLI

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

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

HOUSEMADE SPAGHETTINI 17
Green onions, toasted bread crumbs,
peekytoe crab & tomato sauce

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

FAMILIE DIETERLE

SUNCHOKE MAULTASCHEN 22
Bianchetti truffles, sunflower spouts,
seeds & brown butter sauce

BIBB & PINK MUSCAT GRAPE SALAD 13
Almonds, roasted trumpets &
mustard seed vinaigrette

CRISPY BRAISED DUCK 15
Parsley root, watermelon radish &
spiced huckleberry jus

LIGHTLY CURED ARCTIC CHAR 14
Roasted baby beets, pistachios,
horseradish cream &
red mustard greens

MAINS

BRAISED BEEF SHORT RIB 27
Roasted baby turnips, bitter greens
& red wine-mushroom jus

GRILLED BABY CHICKEN 24
Fregula, fried salami, fava beans
& smoked tomato vinaigrette

ROASTED WHOLE HEN OF THE WOODS MUSHROOM 26
Celery root-creamed kale, frisee salad &
truffled mushroom jus

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

GRILLED WAGYU CULOTTE STEAK 33
Potato-prune gratin, baby red mustard
greens & sherry mustard vinaigrette

PAN-FRIED DUCK SCHNITZEL 31
Quark spaetzle, hazelnuts,
cucumber-potato salad &
stewed wolfberries

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

SAUTEED HALIBUT 36
Yellowfoot mushrooms, white asparagus
peas & lettuce tarragon sauce

SIDES

SICILIAN STYLE BROCCOLI RABE 13
Baked ricotta salata, pine nuts, raisins &
spicy cherry pepper dressing

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

BRAISED RAINBOW SWISS CHARD 12
Lamb bacon, shallots & mustard seed
gouda cheese

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

CHEF HAROLD DIETERLE SPRING 2013