

# Aamanns-Copenhagen

Dinner Menu Summer 2013

<b>I Fresh Summer Salad</b>	<b>10</b>	<b>III USA - Cloth Aged Jasper Hill</b>	<b>9</b>
Raw seasonal vegetables with pickled red onions, horseradish cream, and ramp oil		Sweet elderflower, fresh thyme	
<b>Pickled Cabbage</b>	<b>11</b>	<b>France - Brillat Savarin</b>	<b>9</b>
Lightly seared heart of cabbage, pickled cabbage leaves, buttermilk, and mustard seeds		Caramelized honey & black pepper syrup, crispy rye and watercress	
<b>Salted Beets and Lingonberries</b>	<b>11</b>	<b>Denmark - Blue Saga Castello</b>	<b>9</b>
Fresh beets, local goats' milk yogurt, pickled lingonberries and dill		Celery, aged apple cider vinegar and dill	
<b>Blackened Mackerel and Local Bacon</b>	<b>16</b>	<b>IV Danish "Rødgrød"</b>	<b>11</b>
Torched mackerel, raw broccoli stem, crème fraîche and bacon from Eden Farms		Hot seasonal red berry porridge with fresh red berries, meringue, whipped cream, and dried herbs	
<b>Salted Pork Terrine</b>	<b>15</b>	<b>Nordic Carrot with White Chocolate</b>	<b>12</b>
Brined pork, sweet onion, bitter greens, and mustard emulsion		Sweetened carrot emulsion, crystallized white chocolate, sea buckthorn, house-made yogurt and fresh chervil	
<b>Beef Tartare</b>	<b>19</b>	<b>Chocolate Ganache</b>	<b>13</b>
Eye round, egg emulsion, cornichons, fingerling potatoes, fresh shallots and tarragon		Four textures of chocolate, smooth lemon curd, lemon granita, candied oats, and tarragon	
<b>II Butter-Fried Hake</b>	<b>19</b>	Ask about our chefs choice:	
Pan-fried hake, warm remoulade, parsley and preserved lemon		<b>6 courses</b>	<b>68</b>
<b>Slow-Cooked Pork Belly</b>	<b>24</b>	<b>8 courses</b>	<b>82</b>
Braised Eden Farms pork belly, summer vegetables, pickled ramps and house-made pork rinds			
<b>Local Piedmontese New York Strip</b>	<b>29</b>		
New York Strip, salted veal tongue, young leek, seasonal potatoes and parsley butter			

Aamanns-Copenhagen now offers delicious Danish-style brunch from 11:00am – 4:00pm every Sunday.