

Narcissa

APPETIZERS

- ROTISSERIE-CRISPED BEETS *bulgur salad, apples, creamed horseradish 12*
- NARCISSA'S SALAD *farm greens, burdock, pistachios, vermont gouda 10*
- BRUSSELS SPROUTS LEAVES *shaved baby roots, greens and fruits, speck, manchego 13*
- LONG ISLAND FLUKE CRUDO *broccoli pesto, pine nuts, lemon 15*
- DUNGENESS CRAB SALAD *blood orange, hearts of palm, hazelnuts 15*
- POACHED FARM EGG *forest mushrooms, quinoa, chayote 14*
- BAKED OYSTERS *truffle-bonito butter, melted cabbage, breadcrumbs 16*
- BARLEY RISOTTO *manila clams, leeks, oregano 13*
- POTATO GNOCCHI *swiss chard, chestnuts, sage 14*

MAINS

- CARROTS WELLINGTON *california carrots in puff pastry, mushrooms 20*
- ROTISSERIE-GRILLED SWEET POTATO *jerk spices, peppers, tofu aioli 18*
- ROASTED HAKE *artichokes, clementines, endive, tapenade 22*
- STEAMED BLACK BASS *french curry broth, romanesco, toasted almonds 24*
- BABY CHICKEN *roisserie roasted, with carrots, braised onions, spiced sausage 28*
- LACQUERED DUCK BREAST *gingered butternut squash, cranberries 27*
- LAMB SADDLE *spinach pie, piquillo peppers, cauliflower 26*
- BEEF SHORT RIB *pastrami spices, kohlrabi, creamy polenta 25*
- HERITAGE MILK-FED PIG *porchetta, bean ragout, broccoli rabe 32*
- BONE-IN PRIME RIBEYE *slow-roasted, with little gem salad, sea-salt potatoes 48*

SIDES

- CARROT FRIES *jalapeño-tofu dip*
- KOHLRABI *fines herbes*
- SUPERGREEN SPINACH *potato chips*
- TWICE-BAKED CELERY ROOT *with bacon*
- ROAST POTATOES *roisserie juices*

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