

RACINES NY

Chef Diego MOYA

## STARTER

Winter Citrus. Kaffir Lime. Tardivo. 13

Warm Scallops. Bonito. Meyer Lemon. 19

Steak Tartare. Black Olive. Burnt Fennel Seed. 18

Lentils. Reduced Cream. Toasted Bay Oil. 15

Sepia. Asian Pear. White Soy. 19

Belgian Endive. Fried Almonds. 12

Grilled Leeks. Lovage. Anchovy. 15

Warm Caulini. Fried Caper. Green Peppercorn. 15

Roasted Sunchokes. Coffee. Jambon. 17

Fingerling Potatoes. Comté. Wild Mushrooms. 14

Roast Carrots. Hazelnuts. Argan Oil. 16

Caraflex Cabbage. Duck Fat. Banyuls Vinegar. 17

## MAIN

Grilled Duck Breast. Dried Orange. Earl Grey Tea. 30

Striped Bass à la Plancha. Rouille. Spigarello. 32

Bone in Skate Wing. Vadouvan Blanquette. 29

Roasted Chicken Thigh "Catalane". Walnut. Espelette. 32

Steelhead Trout Mi-Cuite. Sorrel. Butter. 34

## DESSERT

Persimmon Tarte Tatin. 12

Coconut Sorbet. Black Currant. 12

An 18% gratuity will be added for parties of 6 or more

\*Consuming raw or undercooked meats | poultry | seafood | shellfish or eggs may increase your risk of foodborne illness

