

THE LARCHMONT

DINNER

Winter squash soup with spiced hazelnuts and brown butter 9

Little gems lettuce with white anchovy vinaigrette shaved radish and grana 13

Kale salad with pine nuts, golden beets, farro, blood oranges and ricotta salata 14

Duck rilette with grilled bread, rocket salad and pickled onions 15

Mussels a la Cagouille with sizzling butter 17

Caramelized butternut squash with brown butter vinaigrette 14

Braised pork belly with sweet onions, king oyster mushrooms and sherry 16

Wild striped bass with artichoke and fennel berigoule, picholine olive and meyer lemon relish 28

Chicken "under a brick" with rancho gordo beans, braised greens and salsa verde 27

Duck confit with lentils, braised endive and sherry reduction 24

Anson mills polenta gratin with wild mushroom ragout and grana padano 24

Strozzepretti with fennel sausage, white beans, chard and bread crumbs 23

Niman ranch steak frites with bearnaise and rocket 29

SIDES

Braised greens with garlic, chili and sherry 7

Simple garden lettuces 6

House cut frites 5

Caramelized sunchokes with hazelnut, mint picada 8

