Fall 2022 aşeka

menu

Baloon Bread, fig jam, prosciutto, créme fraiche

salt and vinegar Tater Tots, garlic aioli

Korean Pork Belly Slider, kimchi, gochujang aioli, cilantro

Stracciatella, pistachio, grilled seasonal fruit, bitter green

Smoked Salmon Rillette, pickles, radish, sourdough bread

Radicchio and Lolorosso Salad, fig vinaigrette, cashew, cranberries, allium

Ras el Hanout Califlower, brown butter hummus, pickled red onion

Ricotta Cappelletti, whey parmesan emulsion, swiss chard

Orzo Risotto, seasonal mushroom, chives

Catch of the day

Grilled Lamb Loin, salsa verde, grilled asparagus

Dry Aged Duck, choy, plum jus

Beer braised Beef Chuck Pave, polenta, marinated tomatoes, pearl onion, kalamata

Dark Chocolate Tart, hazelnut and white chocolate cream

Chamomile Panna Cotta, blackberry and opal basil fluid gel, honey oat crumble