

# valuér

## Snacks

### CHEESESTEAK

Miyazaki "A5" Ribeye, Queso Fresco  
• 10 •

### SCOTTISH PARM

Chicken & Parmesan Sausage,  
Pesto, Tomato Vinaigrette  
• 8 •

### CANNOLI

Salmon Mousse, Creme Fraiche, Rye  
• 9 •

### SHRIMP TOAST

Sesame, Scallion, Karashi Mayo  
• 8 •

### CHEESE MIXTO 16

Seasonal Accompaniments, Toasted Focaccia  
Ossau Iraty 7 Garrotxa 8 St. Stephen 8

### MEAT MIXTO 16

Dijon Mustard, Toasted Focaccia  
Lomo Ibérico 8 Saucisson 8 Prosciutto 9

## Small Plates

### MILK & CEREAL

Chicken, Bacon, Oyster, Thyme Marshmallows,  
Puffed Rice, White Asparagus, Black Truffle  
• 12 •

### HEIRLOOM TOMATO TARTINE

Crecenza Cheese, Sun Gold Tomatoes,  
Nasturtium Flowers, Marcona Almond  
• 9 •

### FALL LETTUCES

Arugula, Husk Cherries, Cheese Pumpkin,  
Cabbon Clothbound Cheddar, Persimmon Vinaigrette,  
Pumpnickel Crisp  
• 12 •

### TUNA TARTARE

Yuzu Mayo, Edamame, Shiso, Chile,  
Crunchy Garlic  
• 14 •

### LAMB BURGER

Red Onion Marmalade, Harissa Aioli,  
Sheep's Milk Feta  
• 12 •

## Large Plates

### MARKET FISH

Wild Mushrooms, Watercress,  
Celeriac Emulsion, Truffle Jus  
• 26 •

### RICOTTA GNUDI

Brandy, Parmesan Cream,  
Fava Beans, English Peas,  
Wild Mushrooms  
• 20 •

### JIDORI CHICKEN

Smoked Swiss Chard,  
Sherry & Foie Gras Cream  
• 25 •

### WAGYU SIRLOIN

Nuri Potatoes, Salsa Criolla,  
Provoleta Fondue, Beet Puree  
• 30 •

### LAMB FRITES

Lamb Chops, Fries, Feta,  
Rosemary, Lamb Gravy  
• 28 •

## Dessert

### ORANGE & PISTACHIO PARFAIT

Vanilla Egg Cream,  
Orange Meringue, Pistachio  
• 8 •

### COCOA CHOUX

Chocolate Sablee, Chocolate Mousse  
• 9 •