

Dinner

small plates:

Butternut squash soup with toasted hazelnuts, spiced crème fraîche and olio nuovo 9

Marinated beet salad with wild rocket and ricotta salata 14

Kale salad with pistachios, kabocha squash farro, blood oranges and grana 13

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

Mussels a la cagouille with sizzling butter 17

Yellowtail Jack crudo with shaved fennel, ginger and chili 18

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

large plates:

Black cod with artichoke and fennel berigoule, picholine olive and Meyer lemon relish 28

Chicken “under a brick” with roast Jerusalem artichokes, braised greens and salsa verde 26

Mary’s duck confit with lentils, braised endive and sherry reduction 23

Anson mills polenta gratin with wild mushroom ragout and grana padano 23

Strozzeppetti with chanterelles, chard and bread crumbs 23

Moroccan braised lamb shoulder with couscous, chermoula and fried almonds 26

Niman ranch steak frites with bordelaise, marrow and rocket 29

sides:

Braised greens with garlic, chili and sherry 7

Simple garden lettuces 6

House cut frites 5

House cured olives 5

Roasted Jerusalem artichokes with hazelnut, mint picada 8

Roast vegetables from the farmers market 8

THE LARCHMONT