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grilled lamb sausages with dijon mustard and cornichons	13	james beard's onion sandwich with fried chicken livers garnish	294
grilled ribeye steak with parsley-shallot butter	106	live crayfish boil with potatoes, corn, sausage, and onions	125
grilled veal heart with red wine-braised shallots and watercress	62	pickled pearl onions for the bar	493
italian wedding soup	265	pickled red onion	509
limp/dead celery	529	roasted mixed onions with onion butter and toasted seeds	190
maiale tonnato	309	soft-cooked zucchini with green onion and poblanos	166
oxtail broth	444	ORANGES	
roast suckling pig with black-eyed peas and pickled tomatoes	111	bitter orange	513
salt and pepper pork chops	426	black licorice granita with orange cream	256
salt-packed cold roast beef with bread crumb salsa	312	cold candied oranges	339
smokey braised beef brisket with french fries	316	orange vodka	501
spaghetti alla carbonara	389	sliced oranges with vanilla bean and rose water	373
stewed pork butt with creamed hominy & salsa verde	141	yellow fruits salad	370
stewed tripe milanese with gremolata	91	OVALTINE	
toasted manti with garlic yogurt and cayenne pepper butter	43	iced ovaltine	414
tongue and octopus with salsa verde and mimosa'd egg	35	OXTAIL	
MEYER LEMONS		boiled beef dinner	128
avocado with hojiblanca olive oil and meyer lemon juice	270	oxtail broth	444
buttermilk panna cotta with cold candied meyer lemon	355	pho-style oxtail broth	446
MILK		OYSTERS	
frozen milk punch with sesame biscuits	236	fried oyster omelette with tabasco slurry	399
iced ovaltine	414	fried oysters with tartar sauce	27
strawberry milk	342	oysters	540
		PANCAKES	
		pancake batter	387

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PARSLEY		serrano ham, fried pistachios and fresh figs	17
chicken broth with dumplings and parsley-radish garnish	273	PIZZA	
gremolata	476	pizza rustica	428
grilled ribeye steak with parsley-shallot butter	106	PLUMS	
parsley-paprika salt	478	black fruits salad	370
parsley-shallot butter	467	cardamom panna cotta with roasted black plums	344
pigeon with parsley vinaigrette and seeded toasts	115	red fruits salad	370
salsa verde	480	PORK	
turkish piyaz	137	cold pâté sandwich	18
PARSNIPS		limp/dead celery	529
duck liver garbure with toasted chestnut	64	maiale tonnato	309
PASTA		roast suckling pig with black-eyed peas and pickled tomatoes	111
chicken broth with dumplings and parsley-radish garnish	273	salt and pepper pork chops	426
italian wedding soup	265	spaghetti alla carbonara	389
pasta kerchief with poached egg, french ham, and brown butter	333	stewed pork butt with creamed hominy and salsa verde	141
sopa fideos, cuttlefish cooked in its own ink, aioli	321	POTATOES	
spaghetti alla carbonara	389	alda's braised octopus with potatoes	420
PÂTÉ		alda's zucchini tian	435
cold pâté sandwich	18	cod in saffron broth with leeks, potatoes, and savoy cabbage	108
youth hostel breakfast	384	crunchy lunch potato slaw	330
PEACHES		french fries	283
poached peaches with toasted almond cream	357	gouda cheese, aged and young, and salted warm potatoes	23
sugared ripe peaches on buttered toast	346	live crayfish boil with potatoes, corn, sausage, and onions	125
PEARS		potatoes roesti	407
cornmeal pound cake with rosemary syrup, candied rosemary, and poached pear	230	skordalia	134
pear tarte tatin	246	smokey braised beef brisket with french fries	316
PEAS		PRESERVED LEMONS	
fresh english and sugar snap peas with wasabi butter and honeycomb	204	avocado sandwich with lemon ricotta	287
roast suckling pig with black-eyed peas and pickled tomatoes	111	preserved lemon butter	468
roasted wild salmon with avgolemono rice, two kinds of peas, and scallions	143	PUMPKIN	
PEPPERS		pumpkin in ginger beer with brewer's yeast	184
gazpacho	269	QUAIL	
greek salad	135	quail stock	450
muffaletta salad	328	RABBIT	
soft-cooked zucchini with green onion and poblanos	166	braised rabbit legs in vinegar sauce	99
PERNOD		whole roasted rabbit with pan drippings salsa verde	138
braised fennel with pernod butter and trout roe	302	RADISHES	
pernod on ice, with water back	509	bitter greens salad without acid, only oil and salt	208
PICKLES		chicago matchbox	515
matchbox pickles	490	chicken broth with dumplings and parsley-radish garnish	273
pickled eggs	492	gazpacho	269
pickled pearl onions for the bar	493	grated radish with trout roe and brown butter	69
pickled red onion	509	matchbox pickles	490
pickled tomatoes	463	radishes with sweet butter and kosher salt	4
pickled turnips	491	shaved celery, fennel, and radish salad with buttered valdeón toasts	56
salt preserved lemons	479	RASPBERRIES	
PIGEON		figs and raspberries with steeped lemon cream	351
pigeon stock	450	fresh ricotta, figs, raspberries, and merveilles with honey and pine nuts	380
pigeon with parsley vinaigrette and seeded toasts	115	RHUBARB	
PIMMS		cornmeal cookie with candied rhubarb and cold almond cream	250
pimms cup	508	RICE	
PINEAPPLE		buttered brown rice with rock shrimp, duck crackling, and roasted mushrooms	306
3-rum punch base	498	roasted wild salmon with avgolemono rice, two kinds of peas, and scallions	143
yellow fruits salad	370	soupy green rice with squid, mussels, and shrimp	318
PISTACHIOS			
salt and sugar-cured green tomatoes with fried sicilian pistachios	77		

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RICOTTA		steeped lemon cream	351
avocado sandwich with lemon ricotta	287	SAUCES FOR FISH & SEAFOOD	
fresh ricotta, figs, raspberries, and merveilles with honey and pine nuts	380	anchovy butter	53
ricotta ice cream with dark caramel croutons	218	brown butter vinaigrette	459
ROSEMARY		escargot butter	26
cornmeal pound cake with rosemary syrup, candied rosemary, and poached pear	230	smoked paprika butter	478
rosemary lollipops for pear brandy champagne at brunch bar	494	tartar sauce	481
RUM		toasted fennel oil	102
3-rum punch	509	SAUCES FOR MEAT	
3-rum punch base	498	brown butter sauce	73
black rum old-fashioned	511	pan drippings salsa verde	138
frozen milk punch with sesame biscuits	236	parsley-shallot butter	467
long island iced tea	509	SAUCES, GENERAL	
mojito	510	aioli	483
SABLEFISH		anchovy butter sauce	471
asparagus with sable butter	201	avgolemono	146
lower east side appetizing	383	garlic yogurt	43
sable butter	470	hollandaise sauce	394
smoked fish scraps chowder	535	lemon aioli	484
SALADS		mayonnaise	309
bitter greens salad without acid, only oil and salt	208	ranchero sauce	485
black fruits salad	370	saffron aioli	272
bread heels and pan drippings salad	33	salsa verde	480
cauliflower, salami, and fresh flageolet salad	326	salted lemon whipped cream	45
cold chicken with valdeón, tomatoes, green onions, and beans	324	tomato sauce	482
crunchy lunch potato slaw	330	SAUSAGES	
escarole salad in the roman puntarelle style	432	grilled lamb sausages with dijon mustard and cornichons	13
fiddlehead fern salad	305	limp/dead celery	529
greek salad	135	live crayfish boil with potatoes, corn, sausage, and onions	125
muffalatta salad	328	muffalatta salad	328
red fruits salad	370	youth hostel breakfast	384
shaved celery, fennel, and radish salad with butter valdeón toasts	56	SEAFOOD (also see individual seafood names)	
soft lettuces vinaigrette	207	alda's braised octopus with potatoes	420
turkish piyaz	137	baked mussels with escargot butter	24
warm lentil salad with fried chicken livers, poached egg, and smoked tomato vinaigrette	291	buttered brown rice with rock shrimp, duck crackling, and roasted mushrooms	306
yellow fruits salad	370	deep-fried shrimp toasts with sesame seeds	14
SALAMI		fried oyster omelette with tabasco slurry	399
cauliflower, salami, and fresh flageolet salad	326	fried oysters with tartar sauce	27
SALMON		grilled head-on shrimp with anchovy butter	53
lower east side appetizing	383	live crayfish boil with potatoes, corn, sausage, and onions	125
roasted wild salmon with avgolemono rice, two kinds of peas, and scallions	143	maiale tonnato	309
salmon carcass	532	octopus braising liquid	539
SALT		oysters	540
romesco salt	209	panfried softshell crabs, jersey shore style	119
parsley-paprika salt	478	pickled shrimp	20
salt preserved lemons	479	razor clams with smoked paprika butter and hominy	78
salt-packed cold roast beef with bread crumb salsa	312	shrimp shells for stock	559
SARDINES		sopa fideos, cuttlefish cooked in its own ink, aioli	321
canned sardines with triscuits, dijon mustard, and cornichons	3	soupy green rice with squid, mussels, and shrimp	318
marinated fresh sardine sandwich	288	tongue and octopus with salsa verde and mimosa'd egg	35
sardine spines	550	SHAD	
SAUCES FOR DESSERTS		shad roe with bacon and smoked paprika butter	67
cold almond cream	250	SHALLOTS	
lime syrup	352	grilled veal heart with red wine-braised shallots and watercress	62
orange cream	256	parsley-shallot butter	467
rosemary syrup	230	shallot vinaigrette	465
		SHELL BEANS	56
		fresh shell bean ragout with cardoons and mint	169

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SHRIMP		pigeon stock	450
battered brown rice with rock shrimp, duck crackling, and roasted mushrooms	306	quail stock	450
deep-fried shrimp toasts with sesame seeds	14	serrano ham broth	524
grilled head-on shrimp with anchovy butter	53	shrimp shells stock	559
pickled shrimp	20	STRAWBERRIES	
shrimp shells for stock	559	lemon panna cotta with all the summer berries, cooked with cassia	239
soupy green rice with squid, mussels, and shrimp	318	strawberry milk	342
youth hostel breakfast	384	STURGEON	
SMOKED SALMON		lower east side appetizing	383
youth hostel breakfast	384	smoked fish scraps chowder	535
SOFTSHELL CRABS		SUGAR SNAP PEAS	
panfried softshell crabs, jersey shore style	119	fresh english and sugar snap peas with wasabi butter and honeycomb	204
SORRELL		roasted wild salmon with avgolemono rice, two kinds of peas, and scallions	143
sorrel soup with salted lemon whipped cream	85	shaved celery, fennel, and radish salad with buttered valdeón toasts	56
SOUPS		SWEETBREADS	
ajo bianco	266	deep-fried sweetbreads with bacon, capers, and brown butter sauce	73
chicken broth with dumplings and parsley-radish garnish	273	TEQUILA	
gazpacho	269	deadly bloody mary	515
italian wedding soup	265	long island iced tea	509
parm rind broth	520	maria bloody mary	514
parm rind broth stracciatella	522	southwest bloody mary	515
parmesan dumplings in capon broth	81	TOFU	
serrano ham broth	524	silken warm tofu, fresh soybeans cooked in salted french butter, celery seed gastrique	299
smoked fish scraps chowder	535	TOMATOES	
sorrel soup with salted lemon whipped cream	85	alda's zucchini tian	435
spanish garlic soup with smoked paprika butter	524	avocado sandwich with lemon ricotta	287
SOYBEANS		braised lamb shoulder with lemons, tomatoes, and cinnamon	103
silken warm tofu, fresh soybeans cooked in salted french butter, celery seed gastrique	299	classic prune bloody mary and variations	514
SPICE & HERB BLENDS		cold chicken with valdeón, tomatoes, green onions, and beans	324
berbere spice mixture	477	eggplant parmesan	430
chili paste	475	gazpacho	269
gremolata	476	greek salad	135
herb stems condiment	556	pickled tomatoes	463
homemade chili flakes	474	prune bloody mary mix	497
homemade chili oil	474	ranchero sauce	485
homemade old bay	476	ratatouille sandwich with aioli and fried capers	278
parsley-paprika salt	478	roast suckling pig with black-eyed peas and pickled tomatoes	111
romesco salt	209	salt and sugar-cured green tomatoes with fried sicilian pistachios	77
toasted fennel oil	102	sliced jersey beefsteak tomatoes with warm french salted butter	159
tomato skins for tomato powder	551	smoked tomato vinaigrette	462
SQUASH		smoked tomatoes	461
alda's zucchini tian	435	tomato sauce	482
ratatouille sandwich with aioli and fried capers	278	tomato skins for tomato powder	551
SQUID		warm lentil salad with fried chicken livers, poached egg, and smoked tomato vinaigrette	291
soupy green rice with squid, mussels, and shrimp	318	TONGUE	
STOCKS		tongue and octopus with salsa verde and mimosa'd egg	35
beef stock	443	TRIPE	
capon broth	452	stewed tripe milanese with gremolata	91
chicken stock	448	TRIPLE SEC	
double stock	449	brandy sidecar	508
duck stock	451	long island iced tea	509
fish stock	457	TROUT	
mixed meats stock with walk-in detritus	454	braised fennel with pernod butter and trout roe	302
octopus braising liquid	539	grated radish with trout roe and brown butter	69
oxtail broth	444		
parm broth	520		
pho-style oxtail broth	446		

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TROUT cont'd		roasted garnet yams with brown butter vinaigrette and deep-fried skins	192
panfried trout with brown butter vinaigrette	149	roasted mixed onions with onion butter and toasted seeds	190
TUNA		shaved celery, fennel, and radish salad with buttered valdeón toasts	56
grilled tuna pain bagnat	296	sliced jersey beefsteak tomatoes with warm french salted butter	159
maiale tonnato	309	smokey eggplant, parsley-sesame flatbread, grilled lemons	88
TURKEY		soft lettuces vinaigrette	207
monte cristo	402	soft-cooked zucchini with green onion and poblanos	166
TURNIPS		sorrel soup with salted lemon whipped cream	85
bitter greens salad without acid, only oil and salt	208	stewed yellow lentils, cardamom-braised chard, and gunpowder	196
chicago matchbox	515	whole roasted cauliflower with fried capers and brown butter bread crumbs	195
duck liver garbure with toasted chestnut	64	zucchini tops	527
matchbox pickles	490	VERMOUTH	
pickled turnips	491	negroni	508
VEAL - see CALF		old pal	512
VEGETABLES (also see individual vegetable names)		VINAIGRETTES & DRESSINGS	
alda's zucchini tian	435	brown butter vinaigrette	459
artichokes barigoule with lemon aioli	172	buttermilk dressing	466
asparagus with sable butter	201	homemade chili oil	474
bagna cauda	70	parsley vinaigrette	115
bitter greens salad without acid, only oil and salt	208	prune vinaigrette	458
braised dandelion greens with mastixa and feta	136	shallot vinaigrette	465
braised escarole with raisins-on-the-vine	203	smoked tomato vinaigrette	462
braised fennel with pernod butter and trout roe	302	toasted fennel oil	102
braised green cabbage with anchovies and garlic	186	wine dregs for wine vinegar	547
cauliflower hearts	528	VODKA	
cauliflower, salami, and fresh flageolet salad	326	"diet" fresca soda	510
celery hearts victor	160	ghost of mary	515
celery root with caraway butter and caraway seed gastrique	193	ice cold martini, a little wet, a little dirty	508
chard stems	552	italian greyhound	511
charred okra and mixed onions with berbere spices	188	lemon vodka	501
creamed dried corn	180	long island iced tea	509
creamed fresh corn	179	orange vodka	501
eggplant parmesan	430	prune classic bloody mary and variations	514
escarole salad in the roman puntarelle style	432	rose's gimlet	512
fennel baked in cream	433	sgropino	434
fiddlehead fern salad	305	spicy lemonade with orange vodka	512
fresh english and sugar snap peas with wasabi butter and honeycomb	204	vodka stinger	511
fresh flageolets with braised baby leeks and chanterelle mushrooms	176	WATERMELON	
fresh shell bean ragout with cardoons and mint	169	cold yellow watermelon with lime syrup	352
fried whole baby artichokes with saffron aioli and fennel pollen	271	WHEAT CHEX CEREAL	
fried zucchini agrodolce with chilies and fresh mint	181	broiled ruby red grapefruit with wheat chex streusel	374
gazpacho	269	WHISKY/WHISKEY	
grated radish with trout roe and brown butter	69	irish coffee with shaken cream	513
grilled asparagus with salsa verde	202	old pal	512
grilled spring onions with romesco salt and lime	209	rye and ginger	513
limp/dead celery	529	YAMS	
mixed colored carrots with preserved lemon butter and honeycomb	199	roasted garnet yams with brown butter vinaigrette and deep-fried skins	192
muffaletta salad	328	ZUCCHINI	
plain, well-boiled vegetables with olive oil	423	alda's zucchini tian	435
pole beans braised in kalamata olive oil with anise hyssop	200	fried zucchini agrodolce with chilies and fresh mint	181
potatoes roesti	407	plain, well-boiled vegetables with olive oil	423
pumpkin in ginger beer with brewer's yeast	184	ratatouille sandwich with aioli and fried capers	278
radishes with sweet butter and kosher salt	4	soft-cooked zucchini with green onion and poblanos	166
ratatouille sandwich with aioli and fried capers	278	zucchini fritters, whipped greek yogurt, toasted almond sugar	254
roasted beets and their tops with aioli	163	zucchini tops	527