

DINNER@NUTWOOD

CHEF ROJAS' FEATURED WINE FOR WINTER

20/105

"Coudoulet" Château De Beaucastel Côtes Du Rhône Rouge 2019:
A beautifully balanced, perfectly ripe, very fresh expression of the red blends of the Southern Rhone region. Fine tannins, great grip, harmonious acidity and concentrated dark fruit in the finish.

KALE CAESAR/ 12

Anchovy Bread Crumbs/ Parmesan

EGGPLANT CAPONATA/ 14

Whipped Ricotta/ Greens/ Sourdough

HEIRLOOM TOMATO PANZANELLA/ 13

Basil/ Ricotta/ Balsamic Vinaigrette

SHAVED BRUSSEL SPROUT SALAD/ 11

Pickled Raisins/ Grapes/ Shallot Mustard Vinaigrette

OCTOPUS A LA PLANCHA/ 18

Smoked Paprika/ Aji Amarillo Potato/Chorizo/ Picholin Olives

CHICKEN LIVER MOUSSE/ 13

Born & Bread Sourdough/ Verjus Glacee/ Walnut Butter

EGG YOLK RAVIOLO/ 18

Brown Butter/ Sage/ Parmesan

HERITAGE BERKSHIRE CRISPY PORK BELLY 34

Butternut Squash Puree/ Bacon-braised Cabbage

MARKET FISH/ MP

Crispy Furakake Rice/ Red Curry Broth/ Cilantro/ Lime/ Radishes

BLACK ANGUS HANGER STEAK/ 38

Potato Rosti/ Charred Cipollini Onions/ Au Poivre Sauce

RED-WINE BRAISED BEEF SHORTRIBS/ 38

Crispy Oyster Mushrooms/ Potato Gnocchi

CRISPY CHICKEN THIGH/ 26

Truffle Polenta/ Tomato Confit/ Watercress/ Jus

Consuming raw or undercooked items is ay increase the risk of foodborne illness