

The **BRESLIN**

DINNER

January 2012

Snacks

- Salt & cracked pepper crisps \$5
Caramel popcorn \$5
Spiced almonds \$5
Scotch egg \$8
Beef and stilton pie \$8
Scrumpets with mint vinegar \$7
Peanuts fried in pork fat \$7
Chicken liver parfait with madeira jelly \$9
Whipped lardo with pizza bianca \$7

Terrine Board \$33

Guinea hen with morels / Pork pâté / Rabbit and prune
Head cheese / Liverwurst
Served with pickles, piccalilli & mustard

Oysters with dill pickle juice	6 for \$18
Herbed caesar salad with anchovy croutons	\$14
Escarole salad with gorgonzola dressing, candied nuts & seeds	\$15
Onion & bone marrow soup with parmesan toast	\$14
Balsamic roasted duck salad with brussels sprouts & parmesan	\$16
Blood sausage with fried duck egg & tarragon cream	\$16
Seafood sausage with beurre blanc & chives	\$17
Nantucket bay scallops with pancetta, pumpkin and yogurt dressing	\$17
Curried mussels with chickpeas, cilantro & grilled flatbread	\$18
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Chargrilled lamb burger with feta, cumin mayo & thrice cooked chips	\$21
Vinegared poussin with grilled onions, punterelle & romesco	\$32
Pan roasted black bass with beer steamed cockles & beans	\$31
Seared Norwegian steelhead with lentils & anchovy vinaigrette	\$31
Pig foot for two with winter vegetables & crème fraiche	\$48
Dry aged ribeye for two with béarnaise & chips	\$MP

Sides \$8 each

Thrice cooked chips | Brussels sprouts with bacon | Sautéed broccoli rabe
Roasted carrots | Braised escarole in wine cream | Beets with balsamic