

craftbar

snacks 6.

Brussels Sprouts Leaves & Aleppo Pepper
Hushpuppies & Tomato-Bacon Jam
Falafel & Whipped Spicy Feta
Jidori Chicken Wings w/ Maple Dijon Aioli
Maine Lobster & Smoked Bacon Roll
Lamb Slider, Blue Cheese & Tomato Marmalade
Steamed Short Rib Buns

salads 8.

Fennel, Apple, Walnut & Raisin
Puntarelle & Crispy Anchovy
Frisée, Bacon, Egg & Blue Cheese

small plates 8.

Raw Atlantic Fluke w/ Coconut & Finger Lime
Raw Florida Cobia w/ Sea Beans & Meyer Lemon
Raw Albacore Tuna w/ Pickled Shallots & Kishu Tangerine
Cured Local Sardines w/ Celery & Espelette Peppers
Lamb Belly w/ Chioggia Beets, Dates & Sumac Yoghurt
Foie Gras Confit w/ Grapes, Apple & Macadamia Nuts
Pigs Head Terrine & Radish Pickles
Truffle Garlic Sausage & Lentils
Veal & Ricotta Meatballs
Calamari, Arugula, Lemon & Spanish Peanuts

in a jar 8.

White Bean Hummus w/ Zaatar Oil
Mozzarella w/ Basil & Roasted Tomato
Jidori Chicken Liver Mousse
Berkshire Pork Rillettes

pasta 9.

Sausage Raviolini & Manila Clams
Spaghetti & Local Abalone Puttanesca
Braised Pork Pyramids w/ Tomato & Pecorino
Spring Garlic & Mozzarella Agnolotti w/ Pancetta
Braised Veal Ravioli & Hazelnut Brown Butter

pizzettes 9.

Leek & Local Goat Cheese
Artichoke, Mozzarella & Salsa Verde

cheese 5.

Reblochon (cow) w/ Pickled Sour Cherries & Candied Pecans
Quadrello di Buffala (buffalo) w/ Apple-Fennel Marmalade & Marcona Almonds
Beemster (cow) w/ Pickled Sour Cherries & Candied Pecans
Rochebaron (blue) w/ Kumquats & Walnuts

sweets 7.

Butterscotch Panna Cotta w/ Green Apple Ice
Cinnamon-Sugar Donut Holes
Honey Shortcakes w/ Rhubarb & Candied Pistachios
Grilled Cinnamon Raisin Bread w/ Hazelnut Spread & Cocoa Nibs
Frozen Coconut Parfait w/ Mango & Candied Coconut
Coffee Ice Cream Parfait w/ Whiskey Sauce & Toffee Pecans

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Chef de Cuisine Matthew Accarrino
Thursday, February 26, 2009