

RIVER X ROAST

Chef's Offerings: September 2019

CHARCUTERIE

Served with Pickles, Fruit Preserves, Mustard, Sourdough
18 - 3 Selections / 31 - 5 Selections

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CHICKEN LIVER MOUSSE | *Housemade*

chicken liver sautéed and pureed with salt, pepper and shallots

PORK RILLET | *Housemade*

pork shank in duck fat, tart cherries, thyme and Guajillo peppers

BRESAOLA | *Brooklyn Cured*

dry cured beef eye of round, seasoned with porcini mushrooms and black pepper

MORTADELLA | *Smoking Goose*

silky smooth emulsified pork with cubes of cured back fat, cinnamon, and black peppercorns

FINOCCHIONA | *Creminelli*

Tuscan pork salami seasoned with fennel seeds, fennel pollen, and Chianti wine

COPPA PICCANTE | *Tempesta*

pork collar with hot Calabrian pepper, black Tellicherry pepper, and fennel pollen

CALABRESE | *Creminelli*

Calabrian style spicy salami seasoned with imported Calabrian peppers

SPECK | *La Quercia*

smoked mountain ham with pepper, garlic, rosemary, bay, thyme, session smoked as it dries

'NDUJA | *Tempesta*

Spicy, spreadable pork salami originating from Calabria with peppers and sea salt

OYSTERS

Traditional Accoutrements
18 half dozen / 36 dozen

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ON THE HALF SHELL

Chef's rotating East & West coast oysters, shucked to order, served over ice chips

