

Shepard

DINNER
summer 2018

STARTERS	YELLOWTAIL CRUDO lobster oil, ligurian olives, torched cherry tomato, celery° 18
	GRILLED CUCUMBER SALAD fennel, strawberry, pine nut+chèvre purée 15
	ASPARAGUS + HARICOT VERT feta, almonds, preserved lemon+tahini 16
	TOMATO + BEETROOT endive, medjool date vadouvan, saffron vinaigrette 17
	ARTICHOKES + STEAK TARTARE parmigiano, lemon, toasted baguette° 18
	FRIED WILD SMELTS bagna càuda, grilled lemon 15
TRIO OF SAUSAGES chorizo+andouille+rosemary-orange, peppers+onions, mustard 17	

PASTA	FARFALLE braised rabbit, pancetta, peas, parmigiano 22
	TAGLIATELLE duck ragu, parmigiano 20
	MEZZALUNA triple cream filling, grilled corn, peach, italian sausage 22
	CAPPELLETTI salmon filling, mushroom ragu, herb oil 21

MAINS	DIVER SCALLOPS + SHRIMP bouillabaisse purée, summer squash, rouille° 32
	STRIPED BASS sea beans, hazelnuts, rock shrimp, brown butter, upland cress° 32
	DUET OF ROHAN DUCK farro+blueberries, kale purée, sottocenere al tartufo° 29
	GRILLED PORK CHOP grilled corn+fava succotash, mustard-braised apricots° 29
	STEAK FRITES sirloin steak tip, watercress, shallot butter° 32

SIDES	BLISTERED BABY PEPPERS chili garlic oil, mint, cashews 12
	YELLOW-EYED BEAN SALAD chorizo, broccoli rabe, chow chow 9
	SICILIAN CAPONATA eggplant, pine nut, golden raisin 9

Bread service from our sibling, Hi Rise Bread Co.



Please notify your server if anyone in your party has a food allergy
*Consuming raw or undercooked foods increases your risk of food borne illness
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