

# cerdo

A LA CARTE  
VALENTINE'S DAY

## SOUP & SALADS

### GOLDEN BEET SALAD

*SPRING MIX, BACON, GOLDEN BEETS,  
RED ONIONS, FETA, CRANBERRIES  
PISTACHIO LEMON VINAIGRETTE*

### BURRATA SALAD

*SPRING MIX, TOMATOES, BURRATA,  
TRUFFLE HONEY, PESTO, BALSAMIC  
REDUCTION, PARMESAN CRISP*

### CREAM OF WILD MUSHROOM

*TOPPED WITH CHIVES, FRIED  
MUSHROOM CRISPS, TRUFFLE HONEY*

### GRILLED ROMAINE SALAD

*PANELLE CROUTONS, PEPPER  
PARMESAN DRESSING*

## SMALL PLATES & FLATBREADS

### TOMATO BREAD

*GRILLED BREAD, TOMATO, JALAPENO, SEA  
SALT, EXTRA VIRGIN OLIVE OIL*

### JAMON CROQUETTES

*SERRANO HAM, MANCHEGO, HARISSA  
REMOULADE, CHIVES*

### SHORT RIB FLATBREAD

*PEPPADEW CHORIZO AIOLI, GORGONZOLA,  
PICKLED RED ONIONS, CILANTRO*

### BRAISED SHORT RIB

*FENNEL & APPLE SLAW, POTATO STRAWS,  
MUSTARD SEEDS*

### WILD MUSHROOM FLATBREAD

*FONTINA, ROASTED MUSHROOM, SHISHITO  
PEPPERS, BUTTERNUT SQUASH, GRUYERE,  
TRUFFLE OIL, SAGE*

### MUSSELS

*SHOESTRING KENNEBEC FRIES, CHERRY  
TOMATO, WHITE WINE BROTH, BELL  
PEPPERS, FETA*

## ENTREES

### PAN SEARED DIVER SCALLOPS

*WILD MUSHROOM RISOTTO, WHITE WINE  
HERB BUTTER, ASPARAGUS*

### BUTCHERS RAGU

*HOMEMADE CAMPANELLE, PARMESAN*

### GRILLED STRIP STEAK

*COULOTTE STYLE STRIP STEAK,  
SCALLION HERB BUTTER, ASPARAGUS,  
BLISTERED PEPPERS, FETA*

### SHORT RIB RIGATONI

*SEASONAL RISOTTO, GREMOLATA, AU  
JUS*

### VALENTINE'S DAY SPECIAL

*SEE SERVER*

### WILD BOAR BURGER

*BLUE CHEESE, CARAMELIZED BACON,  
FRIED SHALLOTS, POPPY SEED BRIOCHE  
BUN, SERVED WITH SHOESTRING  
KENNEBEC FRIES*

## DESSERTS

### NEW YORK CHEESECAKE

*FRESH BERRIES, ALMONDS,  
CHAMBORD SAUCE*

### PISTACHIO GELATO

*BISCOTTI, TOASTED  
PISTACHIOS*

### NUTELLA MOUSSE

*CANDIED NUTS, FRESH  
BERRIES*

# cerdo

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VALENTINE'S DAY

## RAW

### OYSTERS

HALF OR FULL DOZEN

EAST COAST | 18/30

WEST COAST | 18/30

SERVED WITH A FROZEN MIGNONETTE GRANITA

## MEATS & CHEESES

CHOOSE 3    CHOOSE 5    CHOOSE 7  
16            21            26

ACCOMPANIED BY: GOLDEN RAISINS,  
PICKLED MUSTARD SEEDS, SEASONAL MOSTARDA,  
CROSTINI, & OLIVES

### MAHON\* (SPAIN)

COW; BUTTERY, SHARP

### MANCHEGO\* (SPAIN)

SHEEP; CREAMY,  
LIGHTLY SHARP

### TALEGGIO (ITALY)

COW; SEMI-SOFT

### VALDEON (SPAIN)

COW; BLUE CHEESE

### PETIT BASQUE (FRANCE)

SHEEP; SMOOTH

### CANA DE CABRA (SPAIN)

GOAT; SOFT, CREAMY

### HALLOUMI (CYPRUS)

GOAT & SHEEP; SEMI-HARD

\*UNPASTEURIZED

### CHORIZO

CURED PORK, SPICE

### SPECK

LIGHT SMOKE, PORK THIGH

### SERRANO

CURED PORK, AGED 18 MO

### SOPRESSATA

DRY-SALAMI, SLIGHT SPICE

### PROSCIUTTO

DRY-CURED, LEG

### TOSCANA SALUMI

DRY-CURED, SWEET

### COPPA

MILD CURED PORK