

## BRK DINING

3.2.14

dragonfruit, mezcal gelee  
wild boar, consommé, shroom  
firefly squid, chicken broth, riesling vinegar

*“Make You Wanna Punch a Baby”*

belly of hamachi, vichyssoise, sweet rice

*Graf v. Schönborn, Silvaner Kabinett Trocken, “Alte Reben,” Franken, Germany 2011*

loin of hamachi, ember roasted tomatillo, chili, young rice

*Graf v. Schönborn, Silvaner Kabinett Trocken, “Alte Reben,” Franken, Germany 2011*

soda, charred mandarin, tarragon

scallop, kaffir, sweet basil

*“Right Place, Wrong Time”*

potato, caramelized onion, yolk

*Sandhi, “Sanford & Benedict” Chardonnay, Sta Rita Hills, California 2011*

white truffle, koshihkari rice, parmesan

*Sandhi, “Sanford & Benedict” Chardonnay, Sta Rita Hills, California 2011*

prawn, sauce of brains, black plum, tare, yogurt.

*Amabuki, Junmai Ginjyo, Saga, Japan*

waygu, koji fermented daikon, whipped bone marrow

*Chateau Lanessan, Haut-Medoc, Bordeaux, France 2000*

black truffle, sorbet

sunchoke sponge cake, foie gras, huckleberry, roddenbach ice cream,

*Roddenbach “Grand Cru,” Brouwerij Roddenbach, Roeselare, Belgium*

www.brkdining.com

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