

THE BUTTERY

BUTTERY DINING SERIES

CHEFS JASON WANG & MATTHEW McPHERSON

SEPTEMBER 12, 2017

SEARED CHICKPEA CAKE

poached shrimp, XO ginger-soy porcini mushroom sauce, preserved lemon



SEA SCALLOP CRUDO SALAD

picked radish, shaved kohlrabi, meyer lemon, soy, sesame oil, vietnamese coriander



FRESH UNI PASTA

fresh uni, egg yolk-uni sauce, baby sorrel, sage, squid ink purée



PAN SEARED SEA BASS

braised leeks, beech mushrooms, tokyo turnips, heirloom tomato brodo



FROZEN MERINGUE VACHERIN

ginger ice cream, mixed berry sauce, caramelized almonds

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK FOR FOOD-BORNE ILLNESS.
PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY BEFORE PLACING YOUR ORDER.

WE SUPPORT THE RESPONSIBLE USE OF FOREST RESOURCES.



THIS MENU WAS MADE WITH 100% POST CONSUMER FIBERS.