

# a.o.c.

happy new year—welcome to 2023!

*please choose one dish from each section*

**to start:**

american caviar, buckwheat blinis, red onion crème fraîche & brown butter

endive, little gems, apples, anchovy cream & monte enebro

beet tartare, fuerte avocado, cucumber, pepitas & crème fraîche

dungeness crab fritters, patatas bravas & romesco

focaccia: kabocha squash, taleggio, linda's watercress & black truffle vinaigrette

new years vintner's plate—cheese, meats, pickles & purées (*for 2 –vegetarian version available*)

**and then:**

spanish fried chicken, romesco aioli & chile-cumin butter

balsamic-glazed brussels sprouts, burrata, radicchio & toasted crumbs

italian broccoli, rapini, green harissa & douro almond dukkah

diver scallops, fennel-endive salad, pistachios & pomelo salsa

oven-roasted manila clams, sherry & green garlic

squid ink gnocchi, prawns, toasted garlic & young spinach

**more good stuff:**

soft polenta, wild mushrooms, mascarpone & swiss chard

wood-grilled carrots, jeweled rice, pomegranate & aleppo

bluenose bass, scallion soubise, winter citrus & green olives

grilled seabream, red kuri purée, golden raisins & pedro jimenez brown butter

lamb chops, flageolet gratin, roasted radicchio & black olive tapenade

veal cheeks, risotto carbonara, mustard greens & meyer lemon

hanger steak, red wine butter, young turnips & their greens

roasted chicken "ode to zuni"—panzanella, fennel & green olives (*for two*)

**and finally...**

three cheese plate, accompaniments & a.o.c. boule

salted caramel panna cotta, pecan praline & roasted apples

crème fraîche cheesecake, blood orange curd & winter citrus

chocolates & confections

**\$155 per person**  
exclusive of beverages, tax & gratuity  
**\$50 supplemental wine flight selected by caroline styne**

a 5% charge is added to all checks to cover the cost of full health care benefits for our full-time employees.  
if you would like this charge removed, please let us know.

*\*note: consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of foodborne illness.*

## **cocktails**

### **green goddess 17**

green tea-infused vodka, cucumber, arugula, jalapeño & absinthe rinse

### **red angel 18**

ford's gin, pomegranate juice, lemon & fennel

### **the sunshine 17**

tequila blanco, golden beet liqueur, orange, lime & árbol chile

### **smoke & passion 19**

mezcal, passion fruit, coconut & lime

### **bartlett sour\* 18**

bourbon, poached pear, lemon & house orgeat

### **toki old fashioned\* 18**

suntory whisky toki, allspice dram & pecan bitters

### **a.o.c. eggnog 19**

aged rum, bourbon, maple & winter spices

*\*cocktail contains nuts*

## **beer**

almanac, true kolsch (pint) 8

east brother, gold ipa (pint) 8

chimay, cinq cents, belgian style blonde 10

east brother, oatmeal stout (pint) 8

saison dupont, belgian farmhouse ale 8

almanac, sunshine & opportunity sour (pint) 9

brouwerji west, popfuji pilsner (pint) 8

bitburger drive, non-alcoholic 7

## **signed books for sale**

**The AOC Cookbook**  
Suzanne Goin \$35

**Sunday Suppers at Lucques**  
Suzanne Goin \$40