

DINNER MENU

Curried butternut squash soup with lime crema **8.00**

Pumpnickel and bacon-stuffed oysters with artichoke-fennel salad **9.50**

House-cured duck breast with warm mushroom salad **10.00**

Citrus and celery root salad with ancho cress and tapenade toasts **8.75**

Duck liver flan with grilled Acme bread, cornichons and olives **8.50/14.00**

Caesar salad with anchovy, croutons and Reggiano **9.25**

Potato gnocchi with roasted pumpkin, fontina and crispy sage **10.00/18.00**

Grilled calamari with green onion pancake and spicy lime-ginger vinaigrette **11.00/20.00**

Bay Wolf cassoulet: duck confit, sausage and smoked pork with white beans and mirepoix **14.00/22.00**

Sole meunière: pan-seared petrale sole with braised spinach **23.00**

Moroccan-style chicken *tagine* with spiced couscous, olives and preserved lemon **18.50**

Liberty Ranch duck with lentils, pink grapefruit and black pepper-rum *gastrique* **25.00**

Grilled top sirloin of beef with *pommes Anna* and béarnaise sauce **22.50**

Sides **5.00**

Spiced couscous

Braised spinach

French lentils

Pommes Anna

No substitutions, please

BAYWOLF RESTAURANT

Twenty percent gratuity added to parties of six or more