

DINNER MENU

Spring curried carrot soup with lime crème fraîche **8.00**

Grilled asparagus with chopped egg and marinated leeks **8.75**

Fried oysters with chicory salad, bacon and sherry vinaigrette **11.50**

Poached lamb's tongue salad with butter lettuce and mustard dressing **9.50**

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

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

Meyer lemon fettuccine with peas, fava bean greens, marjoram and parmesan **10.00/18.00**

Oxtail ravioli with savoy cabbage and herbed bread crumbs **10.00/18.00**

Bomba di polenta : layered polenta with duck confit and roasted mushrooms **10.00/18.00**

Fennel-cruste swordfish with French lentils and saffron beurre blanc **24.00**

Pancetta-wrapped chicken with mushroom bread pudding **18.50**

Liberty Ranch duck with green garlic flan and sherry **24.00**

Ragout of spring lamb with fava beans and fried artichokes **22.00**

Sides: **5.00**

Fava beans

Green garlic flan

Mushroom bread pudding

Grilled escarole

No substitutions, please

BAY WOLF RESTAURANT

Eighteen percent gratuity added to parties of six or more