

ALDEA

WINTER MARKET

CHARCUTERIE

BENTON'S COUNTRY HAM (MADISONVILLE, TN) hickory smoked	12	SERRANO HAM	13
SURRYANO BERKSHIRE HAM (SURRY, VA)	12	FOIE GRAS TERRINE pickled quince, radish, Canadian maple syrup	18

APPETIZERS

LOLLA ROSA & MARKET GREENS Cato Corner's Dutch Farmstead cheese, walnuts, pomegranate, sunchoke vinaigrette	12	ISLAND CREEK OYSTERS (6 pc.) (DUXBURY, MA) pickled shallot mignonette	16
ARTISANAL CHEESE SELECTION walnut bread, quince paste	12	SOFT-POACHED HEN EGG veal sweetbreads, Benton's bacon, black truffle	17
MUSSEL SOUP yukon gold potato, fennel, linguica sausage	12	SPANISH OCTOPUS "A LA PLANCHA" roasted celery root, lemon-squid ink puree, apple	23
SHRIMP "ALHINHO" SALAD garlic, coriander, bibb lettuce	16		

SANDWICHES

CURED HAM 'BIKINI' mozzarella cheese, piquillo peppers, bibb lettuce	12	SEA URCHIN open-faced, tomatoes, shiso	19
NIMAN RANCH PORK SHOULDER slow-cooked pulled pork, pickled vegetables	15		

ENTREES

BACALAO "A BRAS" scrambled egg, black olive, crispy potato	19	NEW BEDFORD DIVER SCALLOPS Anson Mill's oats, trumpet royale, citrus	27
ARROZ DE PATO duck confit, chorizo, olive, clementine	22	RED SNAPPER peekytoe crab stew with potato, fennel and leek	32

3 COURSE MENU \$24.07

Appetizer:

WINTER SQUASH VELOUTE
roasted chestnuts, cremini mushrooms,
Benton's bacon

RED LOLLA & PEAR SALAD
Idiazabal cheese, hazelnuts

RUSTIC PORK & DUCK TERRINE
muscat wine gelée, market greens

Dessert:

ORANGE BREAD PUDDING
chocolate, caramelized almonds, coconut sorbet

Entrée:

RED WINE BRAISED BRISKET
celery root puree, green cabbage, potato

SKATE WING "A LA PLANCHA"
slow-roasted cauliflower, brussels sprouts,
caper-butter emulsion

FARRO RISOTTO
cucumber, orange, mushrooms

CHOCOLATE PEAR TART
orange caramel, gingersnap ice cream

