

# GOTHAM

12 E 12

## RESERVE NOW

### WARM CIABATTA BREAD

*cultured butter 6*

### ISLAND CREEK OYSTERS

*half dozen, rice wine mignonette, cocktail sauce 26*

### KAVIARI CAVIAR

*baeri sturgeon, egg, crème fraîche, chive, blini 148*

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### GARDEN VEGETABLE SALAD

*lettuce, petite herb, radish, sesame vinaigrette*

### HIRAMASA CRUDO

*aji dulce gremolata, avocado mousse, cucamelon*

### YELLOWFIN TUNA TARTARE

*ginger-yuzu vinaigrette, shisho, togarashi cracker*

### KYOTO CARROT SALAD

*harissa, labneh, cocoa nib*

### PÂTÉ EN CROÛTE

*heritage pork, chestnut, wild mushroom*

### CAVATELLI

*mushroom duxelles, shelburne cheddar  
black trumpet mushroom*

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### ARCTIC CHAR

*jimmy nardello nage, cactus, caulilini, trout roe*

### HALIBUT

*heirloom confit tomato, fava bean, riesling sauce*

### MAINE LOBSTER

*squid ink tagliatelle, confit fennel, artichoke  
(supplement 18)*

### TRUMPET ROYALE MUSHROOM

*gold bar squash, pickled ramp, baby bok choy*

### BERKSHIRE PORK BELLY

*savoy cabbage, broccoli de cicco, whole grain mustard*

### LONG ISLAND DUCK BREAST

*preserved cherries, kohlrabi, sumac, soubise*

### BRANDT STRIP STEAK

*pommes purée, tuscan kale, bordelaise  
(supplement 18)*

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
@gothamnewyork

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*Executive Chef Ron Paprocki  
Chef de Cuisine Sebastian Cacho*