



Acorn

<p>ARANCINI 14 <i>lamb, vindaloo, mushy pea</i></p> <p>LAMB KOFTA 15 <i>tomato, sesame, coriander, black mint</i></p> <p>PORK BELLY 16 <i>tamarind, ramp, date, radish, coconut</i></p> <p>SALT COD 15 <i>potato, garlic, chive, olive oil, sourdough toast</i></p> <p>BREAD & BUTTER 12 <i>goat butter, b&b strawberries, honey, grilled sourdough</i></p>	<p>28 ASPARAGUS ANELLONI <i>white pesto, foraged mushroom, watercress, summer truffle</i></p> <p>33 TILEFISH <i>seed and nut, job's tears, cucumber, pho broth</i></p> <p>32 PORK LOIN <i>aji amarillo, annatto, schmaltz, masa, mole verde, cotija cheese</i></p> <p>28 TIMBALLO <i>crepe, octopus, licorice, last years tomato, romaine, red wine</i></p> <p>29 RAINBOW TROUT <i>black garlic, potato, pea, ramps, sesame, cress</i></p>
<p>CARROTS 14 <i>manchego, chermoula, chicory, raisin, pepita</i></p> <p>FAVA TABBOULEH 12 <i>green tomato, preserved lemon, mint, toasted coix seed</i></p> <p>CHARRED CAULIFLOWER 14 <i>apricot, walnuts, bagna cauda, lemon, crouton u</i></p>	<p>35 CHICKEN FRIED RABBIT <i>hominy, swiss chard, country pate, pepper, milk gravy, malt</i></p> <p>54 WHOLE CHICKEN (for two) <i>pimento, green grain, bread fruit, cucumber, huacatay</i></p> <p>74 TENDERLOIN OF BEEF (for two) <i>smoke, potato, chimichurri, endive, goat cheese, apricot</i></p>

ACORN CURATED CHARCUTERIE BOARD

Mkt Price

*White Wine
Merguez
Fennel
Acorn Ham
Rosemary Marcona*

*Orange Fennel
Goat Harissa
Red Curry
Pate
Pistachio Mortadella
Olive Loaf*

*Mostarda
Violet Mustard
Marinated Olives
Calabrian Chili
Marcona Almonds*