

APPETIZERS

SOUP DU JOUR

9

CHICKEN LIVER MOUSSE

Hibiscus Gelee, Charred Country Bread

11

HAMACHI TUNA "TARTARE"

Candied Kumquats, Fresno Chili, Shiso

19

KALE SALAD

Avocado, Pickled Chiles, Pistachios, Fine Herb Dressing

12

MAPLEBROOK BURRATA

Heirloom Tomato, Harry's Berries, Toasted Hazelnuts

17

COBIA TACOS

Jicama, Pickled Jalapeño, Lime Crème Fraîche

14

CARNE ASADA TACOS

Grass Fed Hanger Steak, Adobo, Cucumber Salsa

15

DUCK CARNITAS TACOS

Black Radish, Salsa Verde, Lime Crema

14

GRILLED OCTOPUS

White Tarbais Bean Puree, Housemade 'NDuja, Castelvetrano Olive

18

THE AMERICANO

parties of 6 and more, 18% gratuity will be added for your convenience
**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness.*

ENTRÉES

AURORA KING SALMON “AL VALPOR”

Braised Baby Greens, Aguachile, Fresh Tortillas

27

LONG ISLAND COD

Brioche, Patty Pan Squash, Heirloom Tomato Beurre Blanc

29

DAY BOAT SCALLOPS

Maitake, Asparagus, Fava Beans, Mezcal Sabayon

34

GREEN CIRCLE FARM CHICKEN

Confit Thigh, Castelvetrano Olives, Sauce Romesco

28

PORK SHOULDER “CARNITAS”

Neuske Bacon, Frog Hollow Farm Peaches, Vidalia Onions, Spiced Jus

29

HUDSON VALLEY DUCK CONFIT

Local Stone Fruit, Roasted Farro, Truffle Vinaigrette

23

60-DAY DRY AGED BEEF BURGER

Caramelized Vidalia Onions, Chihuahua Cheese, Dijonnaise

21

72 HOUR SHORT RIBS

Charred Onion Écraser, Yucca Parve, Fried Shallots

31

EN PLUS

Truffled Parmesan Pommes Frites 9

Roasted Brussels Sprouts, Housemade Chorizo, Lemon, Fried Garlic 8

Blistered Shishitos, Kaffir Lime & Chipotle Salt, Chimichurri Aioli 8

Crispy Pumpkin, Black Garlic Remoulade 9

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Plan your next event, e-mail us at events@hotel-americano.com