

## APPETIZERS

### SOUP DU JOUR

9

### CHICKEN LIVER MOUSSE

*Hibiscus Gelee, Charred Country Bread*

11

### HAMACHI CRUDO

*Candied Kumquats, Fresno Chili, Shiso*

19

### KALE SALAD

*Fine Herb Dressing, Avocado, Pickled Chiles, Pistachios*

12

### JICAMA SALAD

*Mint, Blood Orange, Pomegranate, Honey- Lime Vinaigrette*

16

### MAPLEBROOK BURRATA

*Heirloom Tomato, Harry's Berries, Toasted Hazelnuts*

17

### COBIA TACOS

*Jicama, Chives, Pickled Jalapeños, 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, 'NDuja, Castelvetrano Olives*

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, Aguachili, Fresh Tortillas*

27

### LONG ISLAND COD

*Brioche, Patty Pan Squash, Heirloom Tomato Beurre Blanc*

29

### U-10 SCALLOPS

*Morels, 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

### DRY AGED BEEF BURGER

*Caramelized Vidalia Onions, Chihuahua Cheese, Dijonnaise*

21

### BRAISED SHORT RIBS

*Charred Onion Écraser, Yucca Parve, Minced Chives, Fried Shallots*

37

### 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*

## THE AMERICANO

*Plan your next event, e-mail us at [events@hotel-americano.com](mailto:events@hotel-americano.com)*