



SMALL PLATES

STUFFED PIQUILLO PEPPER
Brandade, buckwheat polenta 5

ROSEMARY SCENTED SAUSAGE
Quince, pinenuts 7

FRIED ARBORIO RISOTTO 5

SCALLOP DUMPLING
Capers, egg vinaigrette 8

APPETIZERS

SOUP OF BLACK TRUMPET MUSHROOM
Braised celery, almond mousse 9

BABY FIELD GREENS
Shaved beets, honey-walnut vinaigrette 8

BUTTERNUT SQUASH TORTELLINI
Shaved foie gras, turnips, elderflower infused consommé 14

COMPOSED BEET SALAD
White balsamic, bitter cocoa, pistachio 11

BRAISED BEEF CHEEK
Celeriac purée, caraway, violet mustard emulsion 12

SEMOLINA GNOCCHI
House smoked cobia, parsnips, chilies, salmon roe 13

ENTREES

CRISPY ARCTIC CHAR
Grilled octopus, salsify, chard, piperade 24

PUMPERNICKEL WRAPPED ESCOLAR
Cauliflower purée, mussels, saffron emulsion 25

AGNOLOTTI OF SMOKED WILD MUSHROOMS
Turnip greens, rutabaga, sheeps milk ricotta, poached egg 19

PORK & BEANS
Pork loin, rosemary sausage, white beans, kale 27

SPICED MUSCOVY DUCK
Roasted medjool dates, chorizo, Jerusalem artichoke, hazelnuts 26

GRILLED MEYER RANCH FLAT IRON STEAK
Potato purée, hen of the woods mushrooms, red wine jus 28

SIDES

Seasonal pickles 5
Fork crushed fingerling potatoes 6
Sautéed spinach 5
Salt and vinegar chips with anchovy mayo 6

EXECUTIVE CHEF: LOGAN COX
newheightsrestaurant.com

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness especially if you have certain medical conditions