

# Baker & Co Valentine's Day 2019



## Cured Meats and Cheese Plate

Prosciutto	Parma, Italy	30
Coppa	La Quercia, USA	
Finocchiona	Felino, Italy	
Robiola Bosina	Italy	
Bocconcino di Langa	Italy	

## First Course

Lobster salad, charred baby vegetables, truffles butter	21
Tuna tartar, salmon roe, ponzu sauce, gold leaf	19
Burrata cheese, roasted wild mushrooms, shaved black winter truffles	22
Alaskan king crab, delicata squash, chili, pistachio, tahini vinaigrette	21
Roasted lamb tenderloin, sunchokes, crispy artichokes	20
Fried calamari, shrimp, artichokes, tonnato aioli	18
Kale, endive, pear, pomegranate, hazelnuts, goat cheese	16
Brussels sprouts & cauliflower, bagna cauda, bottarga, breadcrumbs	16

## Second Course

Gnudi, ricotta, radicchio, truffle cream, walnuts	22
Risotto, wild mushrooms, butter emulsion, shaved black truffle	37
Squid ink pappardelle, NZ cockles, lobster, meyer lemon, chili	29
Chestnut garganelli, wild boar ragu, grana padano, pomegranate	26
Tomahawk steak, baked potatoes, grilled radicchio	35
Lamb chops, roasted sunchokes, kale sfornato	36
Branzino "Al Cartoccio", mushrooms, tomatoes, olives, capers	30
Wild Atlantic halibut, celery root puree, baby vegetables	35

## Dessert

Passion fruit panna cotta, fresh berries	10
Strawberry mousse, chocolate truffles	10
Flourless chocolate cake, chocolate ice cream, chocolate strawberry	10

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## Wines by the glass

<b>Prosecco on Draft</b>	12
<b>Lambrusco</b> Ceci "La Luna", Emilia Romagna (organic)	12
<b>Sauvignon Blanc</b> Cantina di Chiusa '17, Alto Adige (organic)	15
<b>Pinot Grigio</b> Cantina Cormons '16, Friuli (organic)	13
<b>Gavi</b> "La Bollina" '17, Piemonte	12
<b>Falanghina del Sannio</b> Cocceius'16, Campania	12
<b>Rose</b> "Rosalba" Pecorari '17, Friuli	13/52
<b>Barbera d'Alba</b> Hillberg '15, Piemonte (organic)	15
<b>Montepulciano D'Abruzzo</b> Rocca San Giovanni '16, Abruzzo	14
<b>Primitivo</b> Majara '13, Puglia	13
<b>Chianti</b> Fattoria di Muro '17, Toscana	12

## Specialty Vermouth and Beer Cocktails

<b>Habanero</b> infused Cocchi Rosa, white wine, cardamom, grapefruit	12
<b>Balsamic</b> Punt e Mes, Pedro Ximenez, apple bitters, coffee	11
<b>Porcini</b> Cocchi di Torino, mushroom syrup, Sherry, chocolate, Angostura	11
<b>Hopolicella</b> Lager, red wine, basil	10
<b>Chardonnale</b> IPA, white wine, sage	10
<b>Sangria</b> Prosecco, peach puree & our secret ingredient	12
<b>Champagne</b> Prosecco, sugar cube, Angostura, amarena cherry	11
<b>Spritz</b> Cappelletti, Prosecco, orange bitters, grapefruit twist	12
<b>Americano</b> Cocchi di Torino, Cappelletti, club soda, orange	11
<b>Negroni Sbagliato</b> Cappelletti, white wine, Cocchi di Torino, orange slice	11

## Beer on Draft

<b>Lager</b> Forst Premium, Alto Adige, IT, 4.8%	8
<b>IPA</b> Singlecut Billy Half-Stack, Queens, NY, 6.6%	9
<b>Belgian Amber</b> Ommegang Rare Vos, Cooperstown, NY, 6.5%	9

## Craft Bottles

<b>Mead</b> Dogfish Head Midas Touch, Milton, DE Golden ancient ale brewed with honey, muscat grapes, and saffron	11
<b>Doppelbock</b> Forst Sixtus, Alto Adige, IT Dark double lager from Northern Italy with a caramel maltiness.	8
<b>Wheat IPA</b> Two Roads Honeyspot Road, Stratford, CT A "lighter" IPA than our draft. Unfiltered cloudiness gives a softer mouthfeel. Subtle.	9
<b>Stout</b> Allagash Black, Portland, ME Interpretation of a classic style in the Belgian process. Dark but not heavy. Delicious.	9

## Crushable Cans

Peekskill Simple <b>Sour</b> Montauk Winter <b>Amber</b>	8
<b>Beer For Two</b> (750ml) bottles to be shared and treated like a bottle of wine)	
<b>Saison</b> Boulevard Brewing Co., Kansas City, MO, 8.5% Golden farmhouse ale. Belgian yeast, hoppy grapefruit & a peppery dry finish.	24
<b>Dark Belgian Quad</b> Ommegang Three Philosophers, Cooperstown, NY, 9.7% Blend of a strong dark belgian & tart cherry ales. Soft malt, brandied fruits, chocoalte	28
<b>Bourbon Barrel Aged</b> Allagash Curieux, Portland, ME, 11% Belgian tripel ale aged in Jim Beam bourbon barrels. Dark gold hue, smooth, vanilla	34

20% Gratuity will be applied to parties of 5 or more

Eating raw or undercooked fish, shellfish or meat increases the risk of food-borne illnesses