

Happy New Year 2018 from Baker & Co

Cured Meat and Cheese Plate

Prosciutto	Parma, Italy	25
Coppa	La Quercia, USA	
Finocchiona	Felino, Italy	
Stilton	California, USA	
Bonne bouche	Vermont, USA	

Fresh from the Sea

Oysters of the day (one dozen)	38
Shrimp Cocktail	15

Below available also as \$65 Prix Fixe includes Prosecco toast

First Course

Croquettes, parmesan risotto, mozzarella, fresh-shaved truffle	15
Burrata cheese, poached pears, pomegranate, prosciutto	18
Hamachi tuna crudo, citrus, jalapeno, pistachio, lemon zest, caviar	18
Waygu beef tartar, shaved truffle, quail egg	22
Fried calamari, shrimp, artichoke, squash, tonnato aioli	20
Brussels sprouts, roasted cauliflower, kale, breadcrumbs, bottarga	16
Grilled octopus, olive oil-crushed potato, romesco	19

Second Course

Paccheri, wild mushrooms, burrata cheese	22
Gnocchi, oxtail ragu, porcini, pomegranate	26
Raviolone, organic egg yolk, shaved winter black truffle	35
Pappardelle squid ink, seach urchin, king crab	31
Waygu sirloin steak, roasted sunchoke, potato galette, bone marrow	36
Duck breast, cauliflower puree, baby carrots	29
Braised short rib, gremolata, polenta, brussels sprouts & artichokes	32
Branzino "Al Cartoccio", mushrooms, tomatoes, olives, capers	32

Dessert

Budino, salted caramel gelato, crème caramel, chocolate wafer	10
White chocolate almond ganache	10
Classic tiramisu	10

Wines by the glass

Prosecco on Draft	11
Lambrusco Ceci "La Luna", Emilia Romagna (organic)	12
Sauvignon Blanc Cantina di Chiusa '16, Alto Adige (organic)	14
Pinot Grigio Cantina Cormons '15, Friuli (organic)	13
Gavi "La Bollina" '15, Piemonte	12
Arneis San Giuliano '15, Piemonte (organic)	11
Rose "Rosalba" Pecorari '16, Friuli	12
Barbera del Monferrato La Casaccia '15, Piemonte (organic)	13
Montepulciano D'Abruzzo Rocca San Giovanni '14, Abruzzo	14
Savuto Odoardi '14, Calabria (gaglioppo, greco nero, nerello cappuccio)	13
Chianti Fattoria di Muro '15, Toscana	11

Specialty Vermouth and Beer Cocktails

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

Beer on Draft

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

Craft Bottles

Mead Dogfish Head Midas Touch, Milton, DE Golden ancient ale brewed with honey, muscat grapes, and saffron	11
Doppelbock Forst Sixtus, Alto Adige, IT Dark double lager from Northern Italy with a caramel maltiness	8
Stout Allagash Black, Portland, ME Interpretation of a classic style in the Belgian process. Dark but not heavy. Delicious.	9
Winte Amber Montauk Brewing Co. Driftwood Ale, Montauk, NY Unique easy-drinking English pale ale. Copper color with nutty and biscuity flavors	8
Beer For Two (to be shared and treated like a bottle of wine)	
Saison Brooklyn Sorachi Ace, Brooklyn, NY, 750ml Light farmhouse ale using champagne yeast and unique hops for a lemongrass aroma	22
Bourbon Barrel Aged Allagash Curieux, Portland, ME, 750ml Belgian tripel ale aged in Jim Beam bourbon barrels. Dark gold hue, smooth, vanilla	33
Strong Dark Belgian Unibroue Trois Pistoles, Quebec, CA, 750ml Outstanding abbey-style ale. Crisp carbonation, mild tartness, soft chocolate and cherry #bakerandcony	26