

WINTER MENU

THE
BIBB

APPETIZERS

OYSTERS (1/2 DOZEN).....20*

RAW: CAMPARI + GRAPEFRUIT GRANITA

CHARGRILLED: CITRUS CHILE BUTTER, PARMESAN, BREADCRUMBS

BLACK GARLIC TOAST.....13

BONE MARROW, SHALLOTS, PARSLEY CHILE OIL, PECORINO

WINTERCEVICHE.....19*

BAY SCALLOPS, HALIBUT, BLOOD ORANGE, PINK GRAPEFRUIT, RED ONION

CUCUMBER, LIME KOSHO, UME PLUM, GINGER SNOW

BUTTER BEAN BAGNA CAUDA + SPANISH OCTOPUS.....23

RADICCHIO, FENNEL, SUN CHOKES, GARLIC ANCHOVY OIL

SMOKED RABBIT PECAN PIE.....21

SHARP CHEDDAR, MUSTARD GELATO

BURRATA NAPOLETANA.....23

CARA CARA ORANGE, TANGERINE, BLOOD ORANGE, FENNEL, POMEGRANATE

OIL CURED BLACK OLIVE, PISTACHIO OIL, ARUGULA, MINT, SUMAC

LITTLE GEM CAESAR SALAD.....15

BLACK GARLIC CAESAR DRESSING, PARMESAN, SOURDOUGH BREADCRUMB

OXTAIL ONION SOUP.....14

COMTÉ + GRUYERE CHEESE, SOURDOUGH, JALAPENO

PASTA & MORE

CAULIFLOWER RISOTTO.....21

BRIOCHE CRUMBLES, ANCHOVEY, RASPADURA

LAMB PAPPARDELLE.....29

CALABRIAN CHILE, PISTACHIO - FENNEL OIL, RASPADURA

CASUNZIEI RAVIOLI.....25

RADICCHIO, MASCARPONE, SMOKED BEETS, BROWN BUTTER, POPPY SEEDS

MAINS

CHILEAN SEA BASS.....42

YUCA MASH, VENUS CLAMS, BANG'S MUSSELS, SEA BEANS, ALMOND MILK

SCOTTISH SALMON STEAK.....34

BELUGA LENTILS, CHARRED ONION, GREEN MOLE

CHIMICHURRI MARINATED SHORT RIBS.....39

ROASTED YAMS WITH HONEY, ESPELETTE + LIME YOGURT

FERMENTED GREEN PEPPERCORN BISON TENDERLOIN.....45*

GRILLED SPINACH, CHARRED SUNCHOKES, BLACK TRUFFLE

BEEF BURGER.....24

CHEDDAR, POBLANO, RED ONION, PICKLED JALAPENO, HABANERO AIOLI

SALAD