

6.17.13

ARETSKY'S *Patroon*

-dinner-

160 EAST 46TH STREET, NYC 10017 212 883 7373

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patroonrestaurant.com

RAW

SEARED YELLOWFIN TUNA
hearts of palm, grapefruit, ginger-soy

19

HAMACHI

*watermelon-habenero broth,
fennel-cilantro salad*

19

FLUKE

toasted pine nuts, lime leaf

19

ASSORTED EAST & WEST COAST
OYSTERS

1/2 DOZEN MP
DOZEN MP

SALADS

CAESAR SALAD

prepared tableside

18

BABY LETTUCE & HERB SALAD

lemon, extra virgin olive oil, sea salt, manchego

15

CHOPPED SUMMER SALAD

*heirloom cherry tomato, fava bean, cucumber, jicama,
radish, greek feta, mint, white balsamic*

16

APPETIZERS

JUMBO LUMP CRAB CAKES

lobster tarragon aioli

19

HOUSE-SMOKED BROOK TROUT

*mache, pickled onion,
horseradish crème fraiche*

17

WAGYU BEEF CARPACCIO

cocoa, coriander, anise radish, luxardo cherry

18

FOIE GRAS TORCHON

*strawberry-rhubarb marmalade,
brioche french toast*

22

MEAT AND POULTRY

40 OZ GRILLED 35 DAY DRY AGED
PORTERHOUSE FOR 2

125

GRILLED 35 DAY DRY AGED SIRLOIN

55

BACON & SAGE WRAPPED
FILET MIGNON

pommes anna, bordelaise

58

VEAL CHOP MILANESE

green olive & pickled ramp tapenade

52

CRISPY BRAISED PORK SHANK

white bean, sunburst squash, sweet sausage

38

GRILLED RACK OF AMERICAN LAMB

roasted eggplant, merguez, cous cous, goat cheese

49

SLOW ROASTED
ROSEMARY & LEMON CHICKEN

swiss chard & potato hash

32

PRIME DRY AGED BURGER

*sautéed onion, roasted tomato,
hand cut fries*

24

SEAFOOD

GRILLED 2 LB MAINE LOBSTER

frizzled onion, herb-lime butter

48

WHOLE FISH GRILLED
ON SEAWEED

*pickled kumquat, toasted almond,
shaved fennel & green apple*

38

STEAMED ARCTIC CHAR

*hen-of-the-woods, daikon radish,
baby bok choy, mushroom-ginger broth*

34

PAN ROASTED HALIBUT

english pea, morel, lobster-yuzu butter

37

DOVER SOLE

*white & green asparagus salad, citrus vinaigrette
caper meunière, mustard, or lobster sauce*

MP

VEGETABLES

SUGAR SNAP PEAS 12

MORELS & FAVA BEANS 14

FRIED ARTICHOKE HEARTS, BUTTERMILK DRESSING 12

CRISPY BRUSSELS SPROUTS 11

ROASTED FINGERLING POTATO, PARMESAN 10

GRILLED ASPARAGUS, LEMON-MISO 12

TRUFFLED CREAMED SPINACH 12

VIDALIA ONION RINGS 10

executive chef, AARON FITTERMAN