

# GARCES TRADING Co.

## DINNER

### ANTIPASTI

CAULIFLOWER . . . . .	9.00
<i>black garlic pesto, spring onion, tarragon</i>	
BABY ARTICHOKE . . . . .	8.00
<i>preserved lemon, honey, dates, walnuts</i>	
SMOKED SPANISH MACKEREL . . . . .	12.00
<i>marinated fabada beans, melaza vinaigrette</i>	
BREAKFAST RADISH . . . . .	6.00
<i>goat's butter, olive oil, fleur de sel</i>	
CHEF'S SELECTION OF CHEESES . . . . .	15.00
<i>paired house made condiments</i>	
CHEF'S SELECTION OF CHARCUTERIE . . . . .	16.00
<i>gtc mustard, pickled vegetables</i>	

### SOUPS & SALADS

PASTA E FAGIOLI . . . . .	9.00
<i>ditalini, sausage de toulouse, sage</i>	
VICHYSOISE CHAUDE . . . . .	9.00
<i>potato, leek, chive, scallop, bacon</i>	
LYONNAISE DUCK SALAD . . . . .	12.00
<i>duck confit, poached egg, bacon lardons, mustard vinaigrette</i>	
ENDIVE SALAD . . . . .	10.00
<i>sevilla orange, bucherondin, golden raisins, anjou pears</i>	
INSALATA SEMPLICE . . . . .	10.00
<i>luna farm lettuces, serrano chile balsamic, toasted almond, shaved ombra</i>	
ROMAINE SALAD . . . . .	9.00
<i>brown butter croutons, pecorino, garlic dressing</i>	

### PIZZA

*\* sourdough is made with duck fat*

MARGHERITA . . . . .	12.00
<i>tomato sauce, fior di latte, basil</i>	
CHORIZO & CLAM . . . . .	15.00
<i>house made chorizo, white bean béchamel, marinated cherrystone clams</i>	
LAMB MERGUEZ . . . . .	16.00
<i>chickpea-garlic purée, piquillo peppers, marinated feta</i>	
PISTACHIO PESTO . . . . .	14.00
<i>house made mozzarella, horseradish, baby arugula</i>	
FUNGHI . . . . .	16.00
<i>maitakes, royal trumpets, taleggio, black truffles</i>	

### DEEP DISH PIES

*\* please allow 40 minutes for any deep dish pie*

CLASSIC . . . . .	26.00
<i>oven roasted san marzano tomato confit, gruyère, fresh mozzarella</i>	

PIE ADDITIONS: choice of one \$7, two \$12, three \$16

*artichoke  
cipollini onion  
roasted peppers  
spinach  
wild mushrooms*

*house smoked bacon  
boquerones  
chorizo pamploña  
duck confit  
lamb merguez  
sausage de toulouse*

### PASTA

PAPPARDELLE WITH LAMB RAGÙ . . . . .	16.00
<i>english peas, piave vecchio, sunchoke purée</i>	
LASAGNETTE . . . . .	15.00
<i>spring onion soubise, green garlic, ricotta, fava beans</i>	
TUSCAN FUSILLI ALLA CARBONARA . . . . .	13.00
<i>guanciale, eggs, black pepper, pecorino</i>	
SPAGHETTI VONGOLE . . . . .	15.00
<i>tomato confit, chiles, mussels, clams</i>	
GOAT BOLOGNESE . . . . .	15.00
<i>gramigna, horseradish fonduta, shaved pantaleo</i>	

### MEAT & FISH

PAN ROASTED SCALLOPS . . . . .	16.00
<i>bagna càuda, radish</i>	
SAUTÉED CHATHAM COD . . . . .	18.00
<i>roasted lemon brown butter, pine nut</i>	
SMOKED COUNTRY TIME FARM PORK CHOP . . . . .	20.00
<i>celery root, sassafras jus</i>	
PAN ROASTED DUCK BREAST . . . . .	18.00
<i>braised endive, rhubarb-mint broth</i>	
ROASTED WAGYU BAVETTE STEAK . . . . .	20.00
<i>sauce vert, tomato jam</i>	

### SIDES

DUCK FAT FRITES . . . . .	7.00
<i>sauce béarnaise</i>	
ROASTED BRUSSELS SPROUTS . . . . .	7.00
<i>house made gin bacon</i>	
WARM BELUGA LENTILS . . . . .	8.00
<i>harissa vinaigrette</i>	
BUCKWHEAT POLENTA . . . . .	6.00
<i>whipped crème fraîche</i>	
ROASTED WILD MUSHROOMS . . . . .	10.00
<i>brandy cream, hazelnut</i>	

### PLATS DU JOUR

*available daily after 5pm; for two to share*

MONDAY COQ AU VIN . . . . .	30.00
TUESDAY CASSOULET . . . . .	32.00
WEDNESDAY GRILLED WHOLE BRONZINO . . . . .	36.00
THURSDAY CIOPPINO . . . . .	34.00
FRIDAY PAELLA VALENCIANA . . . . .	45.00
SATURDAY STEAK FRITES . . . . .	34.00
SUNDAY LASAGNA . . . . .	30.00

### CHEF'S TASTING MENU

\$40 per person • \$55 per person

### WINE PAIRING

\$20 per person

# GARCES TRADING Co. MENU

## CHEESE

ALL CHEESE SELECTIONS ..... 7.00 ➡

### - SPAIN AND PORTUGAL -

CAÑA DE OVEJA (soft sheep)  
*murcia; bloomy-rinded log with notes of mushroom and a full finish*

PATA CABRA (semi-firm goat)  
*aragon; lightly washed rind makes for balance of sweet and meaty flavors*

ERMESENDA (semi-firm cow)\*  
*catalonia; similar to french raclette, toasty and meaty with a yogurt finish*

MANCHEGO 12 MONTH (firm sheep)\*  
*la mancha; assertive nutty bite with rustic, woodsy flavors*

AMARELO DA BEIRA BAIXA (soft sheep and goat)\*  
*beira baixa, portugal; supple texture with bright, heady herbaceousness*

MAHON RESERVA (firm cow)  
*minorca; similar to sharp cheddar with a big, fruity bite*

VALDEÓN (blue cow and goat)  
*león; wrapped in sycamore leaves to impart robust, assertive sharpness*

### - FRANCE -

BUCHERONDIN (soft goat)  
*loire valley; lightly-aged classic chèvre; lemony and floral*

OSSAU IRATY (semi-firm sheep)\*  
*basque; dense, supple texture with meaty notes of raw almond*

COMTÉ 15 MONTH (firm cow)\*  
*franche-comté; intensely nutty with dense, smooth texture*

TOMME CRAYEUSE (semi-soft cow)  
*rhone-alpes; natural-rind, cave-aged wheel with notes of mushroom and damp hay*

FOURME D'AMBERT (blue cow)  
*auvergne; mild blue with earthy and musty flavor*

### - ITALY -

HOUSE MADE MOZZARELLA  
*olive oil, maldon salt, cracked pepper*

CASATICA DI BUFALA (soft buffalo)  
*lombardy; rich texture with mildly tangy and gamey notes*

ROCCHETTA (soft cow, goat and sheep)  
*piedmont; fluffy and smooth texture with full, tart and earthy flavors*

PIAVE VECCHIO (firm cow)  
*veneto; sweet, nutty, and slightly sharp with crystallized texture*

BIANCO SARDO (firm sheep)  
*sardinia; bold savory flavors with flakey texture and notes of toasted hazelnut*

ROBIOLA DI BOSCO (soft cow)  
*lombardy; washed rind imparts earthy, toasty, and pungent notes*

VERDE CAPRA (blue goat)  
*lombardy; similar to gorgonzola dolce; creamy and sweet*

### - DOMESTIC -

KUNIK (soft goat and cow)  
*new york; creamy, decadent triple-crème*

HARBISON (soft cow)  
*vermont; wrapped in spruce bark to impart smokey, mustardy flavors*

CABOT CLOTHBOUND CHEDDAR (firm cow)  
*vermont; traditional english style, flakey texture with undertones of fresh grass and caramel*

MONOCACY ASH (soft goat)  
*maryland; balance of tangy, earthy, and slightly astringent flavors*

ROGUE CREAMERY SMOKEY BLUE (blue cow)\*  
*oregon; smoked over hazelnut shells, meaty and balanced*

\*Cheeses are made with unpasteurized milk and aged over 60 days.

CHEF'S SELECTION OF CHEESES ..... 15.00 ➡  
*Selection of 3 with accompaniments*

### Condiments ..... 1.00

pistachio currant salbitxada	cherry fig marmalade
truffle lavender honey	pumpkin date butter
cranberry chili jam	roasted garlic dulce de leche
fennel apricot mostardo	chocolate hazelnut

## CHARCUTERIE

ALL CHARCUTERIE SELECTIONS ..... 9.00 ➡

### - SPAIN -

JAMÓN IBÉRICO 3.00 supplement  
*the finest spanish ham cured from the acorn-fed black iberian pig*

LOMO IBÉRICO BELLOTA 3.00 supplement  
*cured loin from the black iberian pig, hint of paprika*

JAMÓN SERRANO  
*cured pork leg, sweet and tender*

CHORIZO BLANCO  
*course-ground, mild spanish salami with hints of garlic*

SOBRASADA  
*unique soft chorizo-style salami*

### - FRANCE -

ROSETTE DE LYON  
*lyonnaise-style salami, cured with red wine and quatre épices*

SAUCISSON SEC BASQUE  
*country-style salami with unique addition of espelette*

SAUCISSON PETIT JESU  
*large, tender course-ground salami with subtle seasoning*

### - ITALY -

PROSCIUTTO DI PARMA DOP  
*pork leg cured only in salt, aged 18 months*

PROSCIUTTO DI PARMA ROTONDO DOLCE  
*sweet, unpressed ham, aged 14 months*

SPECK  
*a smoked pepper-cured ham from tyrol, with a distinct juniper flavor*

MOLINARI MORTADELLA  
*pork, veal and beef bologna with pistachio and peppercorns*

### - HOUSE MADE -

ORANGE-CORIANDER SALAMI  
*pork salami with orange zest and toasted coriander seeds*

TOSCANO SALAMI  
*traditional italian salumi with pepper and red wine*

FENNEL SALAMI  
*fine-grained salami spiked with coarse ground fennel seeds and red wine*

LAMB & SHIITAKE TERRINE  
*prosciutto-wrapped pâté, pickled sunchokes, house mustard*

POTTED DUCK  
*duck rilette, foie gras mousse, elderflower caramel*

CHEF'S SELECTION OF CHARCUTERIE ..... 16.00 ➡  
*Selection of 3 with GTC mustard and pickled vegetables*

### Olive Selection ..... 3.00

arbequina	cuquillo
picholine	castelvetro

CHEF'S MIX OF OLIVES ..... 5.00 ➡