

# GARCES TRADING Co.

## NINA

### FIRST

CHEF'S SELECTION OF CHEESE

*Selection of Three*

INSALATA SEMPLICE

*Organic Greens, Toasted Walnuts, Verde Capra,  
Caramel-Quince Vinaigrette*

BREAKFAST RADISH

*Goat's Butter, Olive Oil, Fleur de Sel*

CHEF'S SELECTION OF OLIVES

### SECOND

MARGHERITA PIZZA\*

*Tomato Sauce, Fresh Mozzarella, Basil*

LAMB MERGUEZ PIZZA\*

*Chickpea-Garlic Purée, Piquillo Peppers, Marinated Feta, Arugula*

### THIRD

GRIGGSTOWN ORGANIC POUSSIN

*Served with Heirloom Potato Salad with Bacon Lardons,  
Romesco, Grilled Green Onions*

ORECCHIETTE DI MARE

*Gilled Calamari, Crab, Walnut Pistou*

### DESSERT

JOIE DE VIVRE

*Hazelnut Cake, Lemon-Cava Mousse, Lemon Cheesecake*



**\$40 PER PERSON**

*Each of the items on this menu are served onto your table family-style*

*Not including Tax, Gratuity, and Beverages*

*\*sourdough pizza crust is made with duckfat*

7.18.11

# GARCES TRADING Co.

## PINTA

### FIRST

CHEF'S SELECTION OF CHARCUTERIE  
*With House Made Mustard*

CHEF'S SELECTION OF CHEESE  
*Selection of Three*

LYONNAISE DUCK SALAD  
*Duck Confit, Poached Egg, Bacon Lardons,  
Mustard Vinaigrette*

BABY ARTICHOKES  
*Preserved Lemon, Honey, Dates, Walnuts*

### SECOND

FUNGI PIZZA\*  
*Maitakes, Royal Trumpets, Taleggio, Black Truffles*

LAMB MERGUEZ PIZZA\*  
*Chickpea-Garlic Purée, Piquillo Peppers, Marinated Feta, Arugula*

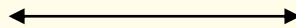
### THIRD

WOLFE'S NECK FARM NY STRIP STEAK  
*Served with Heirloom Potato Salad with Bacon Lardons,  
Romesco, Grilled Green Onions*

PAPPARDELLE WITH LAMB RAGU  
*English Peas, Piave Vecchio*

### DESSERT

NOIR ET BLANC  
*Dark Chocolate Cremeux, Vanilla-Ginger Mousseline, 24k Gold Leaf*



**\$50 PER PERSON**

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\*sourdough pizza crust is made with duckfat*

7.18.11