

## small plates

### SUNFLOWER 12

cucumber, tomato, red onion, candied sunflower seeds, sunflower oil, red wine, arugula

### FUJI APPLE 12

caramelized cipollini onions, wild spinach, spiced pecans, cayenne

### FLUKE TARTAR 17

sweet peppers, pickled onions, yuzu soup

### BEET 15

goat cheese, candied walnuts, baby spinach

### MUSSELS 16

chili, charterreuse, garlic, sausage

### OCTOPUS 17

merguez, fingerling potatoes, smoked tomato

### LOBSTER 21

caramelized endive, vanilla brown butter

### MONKFISH 17

violet mustard, leek fondue, mushrooms

### CARPACCIO OF BEEF 16

pink peppercorn condiment, black summer truffle, crisp parmesan

### SEA BASS CEVICHE 16

chili oil, toasted hazelnuts, avocado, radish

### SALMON SANTANA "CRUDO" 16

crushed avocado, pickled ginger, spiced pepitas, pumpkin seed oil

### STEAK TARTARE 15

quail egg, pretzel chips

### WHISKEY PORK BELLY 14

brown butter apple sauce, crispy potato fritter

### DUCK 19

lentils, pearl onions, orange

### FOIE GRAS 19

wild cherry, black pepper, basil

### HANGER STEAK 17

mousseron, watercress, shallot marmalade

### CRISPY CHICKEN 15

pickled honshimeji, napa slaw, sweet chili, sesame aioli

### BUTTERNUT SQUASH RAVIOLI 15

crispy sage, pumpeknickle crumble, smoky blue

### RUSTICHELLA 14

spiced sausage, broccoli rabe, parmesan broth

### BUCATINI 14

thyme cream, pea tendrils, pancetta, hen yolk

### CHESTNUT TAGLIATELLE 15

short rib, heirloom carrots, amaretto crumble

### SHEEP'S MILK RICOTTA 16

warm, rosemary pretzel baguettes

### FOREST MUSHROOMS 14

thyme, sumac

### KALE 13

dried cherries, toasted hazelnuts

### CAULIFLOWER 14

golden whiskey raisins, pine nuts, basil

### CARROTS 13

harissa, sesame

### BRUSSEL SPROUTS 14

bourbon, apple, hazelnuts

## flatbreads

### SUCKLING PIG CLAFOUTIS 18

crispy hominy, forest mushrooms, rustic greens

### FIG & STILTON 19

port, basil

### HARVEST PUMPKIN 15

goat cheese, baby spinach, "JANINA" honey

### AHI TUNA 26

radish, cilantro, sea salt, garlic cream, pickled red onions, white truffle essence, whole wheat

## boards

### CHARCUTERIE 3 for 18 | 5 for 25

assorted dry cured meats, pickled vegetables

### CHEESE PLATE 3 for 18 | 5 for 25

chef selection of artisanal cheeses, housemade jams

## large plates

### AMISH CHICKEN 28

brussel sprouts hash, house smoked bacon

### DAUBE OF BEEF 32

yukon gold potatoes, pickled horseradish, kale

### LAMB SHANK 36

white polenta, goat cheese, oven dry tomato

### 28 DAYS DRY-AGED RIBEYE (18oz) 64

toasted farro, pearl onions, whiskey jus

### SEA BASS 32

oven-dried tomato, fennel broth, olives

### COD 26

cauliflower rice, persidalle, arugula pistou

## jar of the day

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## tartine of the day

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restaurant at

# ROSE HILL

34 East 32<sup>nd</sup> Street, New York, NY 10016 | 212.448.1302 | [www.rosehillrestaurant.com](http://www.rosehillrestaurant.com)

## DINNER

EXECUTIVE CHEF KEITH E GETER