

small plates

SUNFLOWER 12

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

FIJI 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

BRUSSELS SPROUTS 14

burbon, 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

brussels 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

INQUIRE WITH SERVER

tartine of the day

INQUIRE WITH SERVER

restaurant at

ROSE HILL

34 East 32nd Street, New York, NY 10016 | 212.448.1302 | www.rosehillrestaurant.com

DINNER

EXECUTIVE CHEF KEITH E GETER