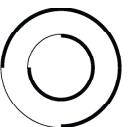


MEZZE TO SHARE
serves 2-4

MEDITERRANEAN SPREADS hummus, baba ganoush, artichoke-goat cheese-tapenade **18**
TAPAS marinated olives, manchego cheese, marcona almonds, jamon iberico, pan con tomate, pide **32**
GIGANTE BEANS AND MOJAMA large white beans, cured tuna "proscuitto," rosemary olive oil **18**
GREEK BOTARGA ROYALE BRUSCHETTA sweet French butter **18**
MATSUMAKE MUSHROOM ESCABECHE padrón peppers **21**

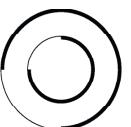


ABOUT CÔTE MÉDI

Chefs Club New York welcomes renowned Chef Terrance Brennan for a coastal, Mediterranean summer residency titled "Chefs Club Presents Côte Médi by Terrance Brennan".

The three-month residency, which will serve as preview for a forthcoming seafood-forward concept by the lauded chef, will tap into Chef Brennan's extensive knowledge of the "Cuisine of the Sun," inspired by time spent in coastal France, Italy, and Spain.

Fans of his celebrated restaurant, Picholine, might find one or two familiar favorites on the otherwise entirely new menu, which is comprised of small plates, meant to be shared amongst tables of friends.



MENU

\$63pp for three dishes of your choice, each additional dish \$21
Our dishes are meant to be shared and will arrive as prepared

CUCUMBER GAZPACHO peekytoe crab, melon, sumac tuile
HEIRLOOM TOMATOES burrata, peaches, sea lettuce, tomato pulp
SEA URCHIN FONDUE plankton tapioca, sea bubbles **+20**
ROASTED RAINBOW CARROT SALAD za'atar, freekeh, kale, feta, tahini vinaigrette, mint
FLUKE CRUDO avocado, citrus-soy dressing, sesame "snow", cilantro, jalapeño
GAMBAS AL AJILLO sautéed shrimp, garlic, olive oil, guajillo chili, jerez vinegar
GRILLED OCTOPUS fingerling potato confit, smoked paprika aioli **+10**

WHOLE ROASTED MAITAKE MUSHROOM brussel sprouts, fregola, 64c egg
CAULIFLOWER RISOTTO egg yolk "bottarga", truffle gremolata
GRILLED GRAFFITI EGGPLANT salmorejo sauce, hot chili oil, smoked maldon salt
DIVER SEA SCALLOPS corn, gem lettuce, burgundy truffles, chanterelle escabeche **+15**
GRILLED FAROE ISLAND SALMON bagna cauda antiboise, caponata spread, panisse frites
ROAST HAKE squid paella negra, piquillo pepper aioli, chorizo jus
BUTTER POACHED HALIBUT celery root, potatoes, pemaquid oyster emulsion, caviar **+25**
PETITE BOUILLABAISSE fish soup, halibut, bass, shrimp, rouille crouton

CHOICE OF WILD SCOTTISH GAME- RED TAIL VENISON, GROUSE or RED LEG PARTRIDGE
foie gras pain perdu, honey nut squash, gingersnap espuma, huckleberry sauce **+15**
(birdshot may be present)
HERITAGE PORK PRESSÉ cippolini onions agri dolce, lambs quarters-faro, mustard jus
GRILLED LAMB CHOPS eggplant caviar, fennel, tomato sec parsley pistou **+8**

WILD MEDITERRANEAN AND SPECIALTY SEAFOOD

GRILLED LANGOUSTINES garlic herb butter **+10**
WHOLE PORTUGUESE SARDINES salsa verde
LIVE DIVER SCALLOP CRUDO lemon olive oil, cured roe, sea beans Or GRILLED A LA ANTIBOISE **+8**