

DINNER MENU 6 / 3

1ST COURSE

spring lettuces

beets, kunik cheese, hazelnuts, red wine vinaigrette

house-cured n'duja salami

green garlic aioli, toast, snap peas, asparagus, arugula

arctic char gravlax

charred romaine gazpacho, scallions, crème fraîche

russet potato gnocchi

house-smoked pastrami, snap peas, grainy mustard

zucchini ravioli

nepitella, ricotta, parmigiano-reggiano, aged balsamic

spaghetti alla chitarra

roasted pig's head sugo, mustard green pesto, toasted almonds

2ND COURSE

grilled whole branzino

shaved spring vegetables, fennel, kohlrabi,
radishes, salsa verde

barnegat light scallops

sugar snap peas, bok choy, yellow carrots,
grilled scallion relish

st. brigid's farm veal loin

asparagus, hakurei turnips, spinach, salsa d'oro

chicken alla diavolo

zucchini, herbed farrotto, cayenne pepper-tomato glaze

grilled baby squash provençal

creamy polenta, tomato fondue, mycopolitan mushrooms

please note: Russet's menu changes daily based upon availability
of local and seasonal ingredients