

## CHARCUTERIE

### CURED MEATS

<b>Wild Boar Salume</b>   scented with port, sage & juniper	10
<b>Soppressata</b>   smoked pork belly	10
<b>Smoked Austrian Speck</b>   smoked pork belly	10
<b>Coppa</b>   cured pork loin, paprika, cayenne & fennel	10
<b>Wagyu Bresaola</b>   cured beef scented with rosemary & juniper	12
<b>Guanciale</b>   rich, cured, sliced pork cheeks	10
<b>Truffle Hazelnut Salumi</b>   earthy beef & pork salumi	12
<b>Smoked Rabbit Sausage</b>   garlic, rosemary & thyme	10
<b>Finocchiona</b>   fennel-scented beef & pork salumi	10
<b>Smoked Tasso</b>   cured, smoked ham	10

### HAMS OF THE WORLD

<b>Prosciutto San Daniele</b>   <i>Italy</i>   18 month aged   cured ham	13
<b>Jamon Serrano</b>   <i>Spain</i>   16 month aged   cured ham	13
<b>Benton's Aged Ham</b>   <i>Tennessee</i>   18 month aged   cured ham	12

### COMPOSED PLATES

<b>Castelvetrano Olives with Fennel Pollen</b>	6
<b>Curried Cashews with Espelette Pepper</b>	6
<b>Seasonal Pickle Plate</b>	8
<b>House-Cured Bresaola, Cambozola, celery, dates &amp; watercress</b>	12
<b>Duck Liver Mousse with Pickled Red Onions &amp; Baby Greens</b>	11
<b>Beef Pho Terrine with Spicy Hoisin &amp; Cucumber Salad</b>	13
<b>Pate Campagne with Pistachios and Cherries</b>	15
<b>Plate of House-Made Pates &amp; Terrines</b>	21
<b>Chef's Charcuterie Board</b>	33
<b>Chef's Cheese &amp; Charcuterie Board</b>	24



**GaMay Tasting Menu - 50% of proceeds will be donated to the Lustgarten Foundation**

**CHEFS FOUR COURSE TASTING MENU** - *Can't choose? Let Chef cook for you.*

Proof is honored to participate in GaMay, a promotion benefiting the Lustgarten Foundation for Pancreatic Cancer Research. All courses paired with wines made from the Gamay grape variety.

\$125 per person (including wine pairings)

**SALADS**

**Baby Kale**

strawberries, pecorino, citrus-shallot vinaigrette, pistachios 11

**Quinoa**

wheat berries, garbanzos, grilled vegetables, chopped egg, sherry vinaigrette, parmesan 12

**Roasted Beets & Apple**

avocado & beet puree, mustard lettuces, goats cheese, almonds 11

**White Asparagus**

fava bean purée, cucumber, golden beet, pea tendrils 13

**COLD STARTERS**

**Ossetra Caviar / Champagne Pierre Paillard - Grand Cru Extra Brut - 2006 - Pairing**

popcorn ice cream & potato chips 100 / 140

**Sorrel Vichyssoise**

jumbo lump crab, cucumber, dill, lemon oil 12

**Wagyu Beef Carpaccio**

chilies, shallots, fragrant herbs, roasted peanuts, crispy rice 12

**Ahi Tuna Tartare**

hass avocado, wasabi soy emulsion, nori tempura 16

**Whipped Goat Cheese Flatbread**

clover honey, thyme, fried rosemary, maldon sea salt, black pepper 12

**Halibut Crudo**

cucumber, mango, strawberry, thai chile, citrus marinade 12

**WARM STARTERS**

**Octopus Skordalia**

toasted almonds, arugula, lemon, sea beans 18

**Roasted Bone Marrow & Foie Gras**

garlic parsley bread crumbs, plum puree, pickled rhubarb 22

**Pork & Veal Meatballs**

garlic pomme puree, crispy shallots, sauce au poivre 18

**Hudson Valley Foie Gras**

steel cut oats, huckleberries, hazelnuts, macerated fruit 18

**Crispy Pig's Head Croquetas**

smoked piquillo peppers, mojo verde, eggplant picadillo 14

## **SEAFOOD**

### **Stone Bass**

spring peas, pea tendrils, ramps, mushrooms, truffle picadillo 28

### **Ora King Salmon**

pickled mustard greens, sticky rice cake, shiitake mushrooms, shoyu sauce 30

### **Banana Leaf Wrapped Halibut**

coconut green curry, papaya salad, lime, grapefruit 32

## **VEGETARIAN**

### **Potato Gnocchi**

asparagus, parmigiano, mushrooms, spring onions 15/25

### **Potato Leek Pierogies**

fried goose egg, asparagus, confit leeks, lemon 27

## **MEAT**

### **Roasted Organic Chicken Breast**

farro, lemon, feta, spinach, cucumber sauce 26

### **Veal Cheeks & Papardelle Pasta**

fiddle head ferns, ramps, red cabbage, morel mushroom cream sauce 34

### **Meyer Ranch Prime Skirt Steak**

roasted fingerling potatoes, bacon lardons, shallot confit, creamed turnip greens 35

### **Pekin Duck**

käsespätzle, red cabbage, duck confit, horseradish, green apple, concord grape sauce 34

### **Roasted Berkshire Pork Chop**

radish kimchee, sugar snap peas, togarashi, black garlic sauce 28

### **Roasted Lamb Loin**

dill potatoes, lamb linguicia, meyer lemon 34

### **Dry Aged Tomahawk Ribeye for 2 (ask your server for availability)**

32 oz Shenandoah Beef, peppercorn cognac sauce, choice of two sides 115

## **SIDES**

**Fried Cauliflower** lemon, tahini, garlic, mint 10

**Grilled Asparagus** grilled lemon, hollandaise sauce 10

**Crispy Fingerling Potatoes** Old Bay, malt vinegar aioli 10

**Creamed Turnip Greens** horseradish, parmesan 10

**Risotto Fries** bone marrow hollandaise, parmesan, chives, truffle oil 10

Executive Chef | **Austin Fausett**

# CHEESE

Three 15 | Six 28

## Cow

**Taleggio** | *Italy* | semi-soft | apricots, tangy, mild\*  
**Sottocenero** | *Italy* | semi-soft | black truffles, licorice, fennel, cloves  
**2 Sisters Isabella Gouda** | *Netherlands* | firm | intense caramel, butterscotch  
**Jasper Hill Willoughby** | *Vermont* | soft | peat, onions, herbaceous\*  
**Challerhocker** | *Switzerland* | firm | hazelnuts, custard, thyme  
**Hooks 3 year Cheddar** | *Wisconsin* | firm | sharp, salty cheddar  
**Roomano** | *Netherlands* | firm | salty, butterscotch\*  
**Tete de Moine** | *Switzerland* | semi-firm | raw, spicier

## Goat

**Bucheron** | *France* | semi-soft | lemon, floral, bright\*  
**Leonora** | *Spain* | soft | grassy, lemon, thyme, honeysuckle\*  
**Pipe Dreams Ash Bouche** | *Pennsylvania* | soft | creamy, chalky, citrus, rosemary  
**Tres Bon** | *Vermont* | semi-firm | mild, nutty, subtle

## Sheep

**Oro Antico** | *Italy* | firm | nutty, pastoral, mellow\*  
**Brebirousse D'argental** | *France* | soft | annatto, silky, umami\*  
**Ewe's Dream** | *Pennsylvania* | firm | hazelnut, pastoral, hay

## Blue

**Fourme d'Ambert** | *France* | semi-soft | creamy, earthy, mushroomy\*  
**Cashel Blue** | *Ireland* | semi-soft | creamy, voluptuous, mild\*  
**Cambozola** | *Germany* | soft | creamy, sweet\*

## Buffalo

**Quadrello Di Buffala** | *Italy* | semi-soft | sweet cream, pungent, robust\*

## Blend

**Kunik** | *New York* | soft | buttery, triple crème

\*Pasteurized

A special thanks to our local businesses who make what we do possible:  
*Earth and Eats, Great Greens, Honeysuckle Acres, Huntsman, Irwin Mushrooms, Ottenberg Acres Dairy, Path Valley Farms, Pipe Dreams Farms, Really Raw Apiary, Subarashi Asian Pears*