

THE AMSTERDAM DINNER

STARTERS

SPLIT PEA SOUP 10

Smoked Ham Hock
Crispy Shallots, Chives

RED LETTUCE SALAD 10

Pickled Onion, Croutons
Sherry Vinaigrette

WINTER SALAD 16

Baby Chicory, Candied Walnuts
Bayley Hazen Blue, Citrus
Moscatel Vinaigrette

BABY BEET SALAD 17

House Smoked Salmon,
Goat Cheese, Wasabi Tobiko
Pumpernickel

WILD MUSHROOMS 14

Poached Egg, Chives
Grilled Baguette

SHEEP'S MILK RICOTTA 14

Duck Prosciutto
Honeycomb, Thyme
Grilled Semolina

BEEF TARTARE 16

Gochujang, Sesame Oil
Furikake Wonton, Ginger, Scallion

OKINAWA

POTATO ROSTI 14

Smoked Trout Roe, Horseradish
Pickled Beets, Dill

CHICKEN WINGS 13

Sriracha Honey Glaze
Blue Cheese

HOUSE MADE CHARCUTERIE

DUCK & PORK PÂTÉ

Most Righteous, Green Peppercorn
9

CACCIATORINI

Pork, Chili Flakes
9

SALMON RILLETTES

Crème Fraîche, Dill
9

HOUSE SMOKED HAM

Moutard a L'Ancienne
9

FOIE GRAS TORCHON

Hazelnut, Brioche
16

CHICKEN LIVER MOUSSE

Red Onion Compote
9

CHEF BOARDS FOR THE TABLE

LOCAL CHEESE &

HOUSE CHARCUTERIE

34

CHARCUTERIE BOARD

29

CHEESE SELECTION

24

KITCHEN SPECIALTIES

POTATO GNOCCHI 17/23

Wild Mushrooms, Sunchoke, Hazelnut
Brussels Sprouts, Truffle, Parmesan

NORTHWIND FARMS HALF CHICKEN 28

Roasted Breast, Roulade of Leg
Root Vegetables, Sauce Suprême

BUTTER POACHED SALMON 29

Lentils du Puy, Bacon Jus
Hon Shimeji, Dijon

ROASTED DUCK BREAST 34

Vanilla Poached Pears, Braised Endive,
Walnuts, Spiced Red Wine

SCALLOPS A LA PLANCHA 18/34

"Stir Fried" Vegetables, Jasmine Rice
Chili-Garlic Sauce

BRAISED SHORT RIBS 34

Potato Gratin, Mushroom,
Celeriac, Red Wine Jus

P.E.I. MUSSELS 21

Saffron Cream, Garlic, Grilled Bread

NEW YORK STRIP STEAK 39

Sauce au Poivre, French Fries

AMSTERDAM BURGER 19

Baby Gem, Tomato, Cheddar, Fries
Bacon +3

SIDES - 8

ROASTED MUSHROOMS

JASMINE RICE

SAUTÉED SPINACH

FRENCH FRIES

BRUSSELS SPROUTS

POTATO GRATIN