



80 N 6th, Brooklyn, NY 11249  
@riderbklyn #checktherider

Thank you for celebrating with us.

CHEF/OWNER Patrick Connolly

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

# VALENTINE'S DAY

## FIRST COURSE

**BRUSSELS SPROUTS REMOULADE** Jonah crab, sesame seeds, kale

**HOT FRIED EGGPLANT** sweet togarashi, lime yogurt, shiso leaf

**FLUKE CRUDO\*** celery, melon, lime, cashew, fried capers

**GRILLED SHRIMP 'ARRABBIATA'** lemon, garlic, oregano, Calabrian chile, toast

**VITELLO TONNATO\*** veal flank tartare, kale, tonnato, croutons, caraway, pecorino

## SECOND COURSE

**POTATO GNOCCHI** mushrooms, sunchokes, ajwain seed, horseradish, parm

**GRILLED ARCTIC CHAR** almond butter, sprouted lentils, garlic, yuzu kosho

**GRILLED SIRLOIN** red flannel hash, red wine jus, crispy herbs

**DUCK BREAST\*** nduja stuffed dates, parsnip, pekmez, hazelnuts

**CIOPPINO** scallops, mussels, clams, hake, saffron + fennel broth

## SUPPLEMENTS

**BLACK + WHITE PIZZETTE** mornay, pecorino, black pepper, black truffle 20

**OYSTERS** dozen east coast oysters, golden cocchi mignonette 36

## DESSERT

**GOAT CHEESE PANNA COTTA** satsuma mandarin, pistachio linzer cookie, shiso

**CHOCOLATE + PEANUT BUTTER MOUSSE CAKE** cocoa nib praline, crème fraiche ice cream

**PARSNIP CAKE** walnuts, coconut caramel, frozen banana 'gelato'

**CANDY CAP MUSHROOM CRÈME BRÛLÉE**