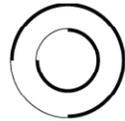


Chefs Club Presents

CÔTE
MÉDI

by Chef Terrance Brennan



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.



MEZZE TO SHARE serves 2-4

MEDITERRANEAN SPREADS *hummus, baba ganoush, artichoke-goat cheese tapenade, pide* 18
WHOLE ROASTED CAULIFLOWER *harissa-yogurt sauce, dukkah, mint* 18
TAPAS *marinated olives, manchego cheese, marcona almonds, jamon iberico, pan con tomate* 32
GIGANTE BEANS AND MOJAMA *large white beans, cured tuna “prosciutto,” rosemary olive oil* 18

MENU

\$58pp for three dishes of your choice, each additional dish \$18

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
WATERMELON SALAD *arugula, feta, tapenade vinaigrette*
FLUKE CRUDO *avocado, finger lime, marine plankton vinaigrette*
GAMBAS AL AJILLO *sautéed shrimp, garlic, olive oil, guajillo chili, jerez vinegar*
GRILLED OCTOPUS *fingerling potato confit, smoked paprika aioli* +8

CAULIFLOWER RISOTTO *aged acquerello rice, egg yolk “bottarga”, truffle gremolata*
FREGOLA SARDA *market mushrooms, garlic scapes, asparagus, 64c egg*
GRILLED FAIRY TALE EGGPLANT *salmorejo sauce, hot chili oil, smoked maldon salt*
DIVER SEA SCALLOPS *corn, gem lettuce, black truffle, chanterelle escabeche* +15
GRILLED SWORDFISH *summer squash, tomato, eggplant, freekeh, tzatziki, raw tomato vinaigrette*
WILD SEA BASS *squid paella negra, piquillo pepper aioli, chorizo jus*
BUTTER POACHED HALIBUT *celery root, potatoes, pemaquid oyster emulsion, caviar* +20
PETITE BOUILLABAISSE *fish soup, halibut, bass, shrimp, rouille crouton*

GRILLED LAMB CHOPS *bagna cauda antiboise, caponata spread, panisse frites* +8
DUCK MAGRET *tokyo turnips glace, black mission figs, foie gras vinaigrette*
HERITAGE PORK PRESSÉ *cippolini onions agri dolce, lamb quarters-faro, mustard jus*
SAUTEED FOIE GRAS *black mission fig “tart tatin”, cocoa nib vinaigrette* +15

WILD MEDITERRANEAN AND SPECIALTY SEAFOOD

GRILLED SANTA BARBARA SPOT PRAWNS *garlic herb butter* +15 (2pc)
WHOLE PORTUGUESE SARDINES *salsa verde*
LIVE SEA SCALLOP CRUDO *truffle salt, lemon, olive oil* OR GRILLED A LA ANTIBOISE +8
SOLETTES *sautéed a la meunière, green beans almodine* +15

CHEF BRENNAN’S TASTING MENU

9 courses 165

Please Inquire About Our Dinner Party Format