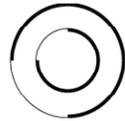


Chefs Club Presents

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* 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
PIDE FLAT BREAD *sesame and nigella seeds, za’atar* 12

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, citrus-soy dressing, sesame “snow”, cilantro, jalapeño*
GAMBAS AL AJILLO *sautéed shrimp, garlic, olive oil, guajillo chili, jerez vinegar*
GRILLED OCTOPUS *fingerling potato confit, smoked paprika aioli* +8

WHOLE ROASTED MAITAKE MUSHROOM *fregola sarda, asparagus, 64c egg*
CAULIFLOWER RISOTTO *aged acquerello rice, egg yolk “bottarga”, truffle gremolata*
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, eggplant, freekeh, tzatziki, raw tomato vinaigrette*
WILD STRIPED BASS *squid paella negra, piquillo pepper aioli, chorizo jus*
BUTTER POACHED HALIBUT *celery root, potatoes, pemaquid oyster emulsion, caviar* +25
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-farro, mustard jus*
SAUTEED FOIE GRAS *black mission fig “tarte tatin”, cocoa nib vinaigrette* +15

WILD MEDITERRANEAN AND SPECIALTY SEAFOOD

PETITE THICK BACK SOLE *sautéed a la meunière, green beans almodine* +15
LIVE GRILLED XL LANGOUSTINES *garlic herb butter* +18 ea.
WHOLE PORTUGUESE SARDINES *salsa verde*
LIVE SEA SCALLOPS CRUDO *truffle salt, lemon oil, sea beans, roe bottarga* or *grilled antiboise* +10

CHEF BRENNAN’S TASTING MENU

9 courses 165

Please Inquire About Our Dinner Party Format