

La Fia
Merchant Bar
Crow Bar
Hearth Kitchen

Chef de Cuisine: Tom Dugan
Chef and Proprietor: Bryan Sikora
Proprietor: Andrea Sikora

Sommelier: Richard Hover
Mixology Director: Diego Paqui

Passed Hors d'oeuvres

Pastrami beets, rye chips, beer mustard, dill

Prawn cocktail, white vinegar pickles, prawn head emulsion, everything seasoning

Razor clam ceviche, clam celery vinaigrette, sesame oil, celery and fennel dice, salmon chicharron, micro celery

Signature La Fia Cocktail will be offered with hors d'oeuvres

Dinner

First

Koji cured Hamachi, spruce dashi, hakurei turnips, toasted benne seeds, yuzu, smoked duck fat

Second

Chicories, ballontine of porcelet collar, colatura di alici, sherry vinegar, brown butter, smoked egg yolk

Third

Mafalda - morel ragu, capra sarda, black truffles, baby kale

Forth

Beef cheek - mole poblano, Carolina gold rice grits, ramp salsa verde, cherry bomb radish

Fifth

Twice baked carrot cake, carrot caramel, cream cheese ice cream, carrot meringue, brown butter and walnut crumble