

# IVY LANE

## RAW

<b>Oysters*</b>		<b>Sashimi-Style Tuna &amp; Hamachi*</b>	19
East Coast	3 ea.	chilled yuzu broth, chili oil; nori chip	
West Coast	4 ea.	<b>Steak Tartare*</b>	19
spicy, sour chili sauce; mignonette; horseradish; lemon ask your server for daily selection		Nebraska Wagyu, quail egg, horseradish; crispy rice paper	

## SMALL PLATES

<b>GF V Crudité</b>	market vegetables, green pea hummus, mint	9
<b>VG Kale Salad</b>	black quinoa, orange, pecan, Grana Padano chip, blood orange reduction, honey lemon vinaigrette	15
<b>Truffle Squid Ink Gnocchi</b>	Mornay sauce, panko, truffle oil, chili powder	15
<b>GF Berkshire Pork Belly</b>	chicharron, garam masala, pickled mustard seed, prune black tea sauce	17
<b>Bone Marrow Two Ways</b>	roasted marrow & marrow croquette; preserved lemon purée	17
<b>GF Octopus Terrine</b>	caper berry, sweet & sour chili sauce, saffron aioli, olive purée	19
<b>GF VG Burrata</b>	red, golden & candy cane beets, fig, pea sprouts, aged balsamic	19
<b>Pan Seared Hudson Valley Foie Gras*</b>	cherry purée, roasted grapes; brioche toast	29

## LARGE PLATES

<b>Ivy Burger*</b>	dry aged beef blend, cheddar cheese, caramelized kimchi, house-made smoked ketchup, aioli; sweet potato fries	23
<b>Lamb Burger*</b>	mint cucumber salad, red onion, yogurt & pecorino sauce; sweet potato fries	24
<b>Bibimbap</b>		
<b>VG vegetarian:</b>	wild mushrooms, market vegetables; chili sauce	25
<b>steak:</b>	certified angus flatiron, organic egg, market vegetables, chili sauce	35
<b>Bacon Wrapped Cornish Hen</b>	poached egg*, heirloom carrots, sunchoke purée, chicken jus	25
<b>Lamb Pappardelle</b>	braised Colorado leg of lamb, ginger, chili, almond pesto, Pecorino Romano	27
<b>Fluke Meunière*</b>	crab brandade, wilted kale, soy meunière	29
<b>GF Arctic Char*</b>	wild mushrooms, crosne, ginger sake consommé	31
<b>Slow Braised Beef Short Rib*</b>	seasonal baby vegetables, butternut squash purée	35
<b>GF NY Strip*</b>	certified angus, bone marrow, fried root vegetable ribbons, black pepper sauce	39
<b>GF 35 Day Dry Aged Prime Ribeye For Two*</b>	roasted garlic, fresh wasabi butter	95

## SIDES

<b>GF VG Fingerling Potatoes</b>	garlic, Grana Padano	7
<b>GF VG Sweet Potato Fries</b>	smoked salt, house-made smoked ketchup, aioli	7
<b>V Baby Bok Choy</b>	lemon, garlic, almonds, soy sauce	9
<b>GF VG Grilled Artichoke Heart</b>	saffron aioli	9
<b>GF Charred Organic Brussel Sprouts</b>	house-cured pancetta, walnut, cranberry	10

## DESSERT

<b>GF V Seasonal Gelato &amp; Sorbet</b>		4
<b>Beignets</b>	cinnamon sugar dusted, espresso gelato	9
<b>Chocolate Dome</b>	chocolate mousse, hazelnut crunch, raspberry sauce	12
<b>Mango &amp; Passion Fruit Finger</b>	white chocolate mousse, pistachio crumble	12
<b>GF Belgian Molten Chocolate Cake</b>	(gf) cherry, passion fruit purée	12

(GF) Gluten-free (V) Vegan (VG) Vegetarian 20% gratuity will be added to groups of 6 or more.

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