

ARDYN

cold

***ahi tuna tartare** avocado, kohlrabi, fresno pepper 17

***hamachi** chanterelle, radish, black garlic 18

***king crab** corn, avocado, chili 23

watermelon salad beet, cucumber, goat cheese 16

heirloom tomato ricotta, basil, smoked tomato vinaigrette 15

stone fruit salad arugula, sunflower seed, sunchoke + vanilla pureé 17

foie gras torchon cherry, pistachio crumb, brioche 24

hot

cavatelli heirloom tomato, basil, parmesan 16

agnolotti lobster, summer truffle, egg espuma 24

summer squash ricotta, squash blossom, romesco 16

octopus chorizo, pepper, white bean 26

cod potato, zucchini, caviar 25

scallop sunchoke, corn, maitake 27

chicken gigante bean, chicken sausage, pepper 25

porkbelly corn bread, nectarine, arugula 23

veal onion soubise, sweetbreads, corn 27

prime ny strip thumbelina carrot, chanterelle, bordelaise 28

for the table

duck- 70

45 day dry aged wagyu ribeye-135

market fish - mp

sides - 9

charred eggplant

haricot vert

baby kale

duck fat potato

wine by the glass

sparkling

cava brut vins el cep, kila, spain 12

cava rosé vilarnau, brut rosé, spain 14

champagne pommery, pop, france (187m) 26

rosé champagne vranken, demoiselle, france (187m) 28

white

gruner veltliner alzinger, federspiel dürnstein, wachau, austria '18 18

sauvignon blanc mohua, marlborough, new zealand '18 12

chenin blanc/viognier pine ridge, yolo county, california '17 12

chardonnay frank family vineyards, carneros, california '16 17

rosé château la gordonne, verité du terroir, côtes de provence, france '18 14

red

gamay domaine de fa, fleurie roche guillon, beaujolais, fleurie, france '16 17

pinot noir cloudline, willamette valley, oregon '17 14

tempranillo ermita de san felices reserva, rioja, spain '11 18

red blend the federalist, mendocino county, california '16 16

chef/owner - ryan lory

chef/owner - adam bordonaro

gm - jared paul

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