

DINNER *at* VALERIE

START & SHARE

EAST COAST OYSTERS\$18
freshly shucked, weekly rotating selection (*minimum order 6*)

AHI TUNA TARTARE\$26
pickled heirloom carrots, avocado, kewpie mayo, fried capers,
micro cilantro, sesame, blue corn tortilla chips

SWEET SHRIMP BAO BUNS\$24
napa cabbage slaw, kimchi aioli, micro cilantro

BURRATA FOAM & STONE FRUIT\$19
heirloom tomato, crispy speck prosciutto, basil oil, fig balsamic
glaze, sourdough crisps

CRISPY TEMPURA GREEN BEANS.....\$16
togarashi sea salt, wasabi aioli

LOBSTER & CRAWFISH FRITTERS.....\$24
mirepoix trinity, firecraker aioli

AVOCADO HUMMUS.....\$19
market vegetable crudité, dukkah spice, pea sprouts,
grilled za'atar whole wheat pita

GRILLED OCTOPUS.....\$24
nigella aioli, chorizo, rainbow baby potatoes, gooseberries,
espelette powder

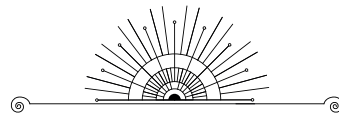
SPINACH & ARTICHOKE DIP.....\$20
miso pickled wild mushrooms, watercress, parmesan crisp,
blue corn tortilla chips

VALERIE TRUFFLE FRIES.....\$15
duck fat, parmesan, crispy rosemary, truffle aioli

FLATBREADS

NEW YORK SOPPRESSATA.....\$23
cured italian pork, creamy burrata, basil, tomato harissa,
calabrian chili oil

PESTO & PROSCIUTTO.....\$22
mozzarella, lemon verbena oil, chive, fig balsamic glaze



MARKET VEGETABLES

CRISPY BRUSSEL SPROUTS
mixed nuts, dried cranberries,
hawaji spice, chili honey
\$18

ROASTED HEIRLOOM CARROTS
maple bourbon glaze, dukkah spice
\$14

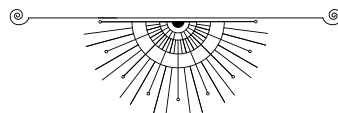
CAULIFLOWER GRATIN
cauliflower florets, celeriac bechamel,
grated parmesan, lemon parsley panko
\$18

GARDEN

BABY GEM CAESAR \$18
fried pancetta crumble, crispy
herb panko, shaved parmesan,
lemon caesar dressing

TENDER GREENS \$17
mizuna, mustard greens,
arugula, pickled yellow beets,
chioggia beets, rainbow carrot,
fresh herbs, green goddess dressing

SALAD PROTEIN
organic grilled chicken \$8 grilled salmon \$10
seared ahi tuna \$14



MAIN COURSE

NEW YORK STRIP STEAK FRITES \$44
12oz grass-fed brandt steak, hand-cut french fries, peppercorn compound butter, green garlic chimichurri

ORGANIC ROAST HALF CHICKEN \$36
sauce chasseur, infused cream, crispy pancetta lardons, seared mushrooms, caramelized pearl
onions, rosemary fingerling potatoes, tarragon & chives

PISTACHIO CRUSTED HALIBUT \$39
golden saffron curry, wild black rice, quince paste chutney, lemon verbena oil, micro basil, affilla cress

NORDIC SALMON \$35
swiss chard, rye berries, horseradish dill cream, roasted beets, fennel fronds

SHORT RIB PAPPARDELLE \$32
36 hour braised short rib, chili infused vodka sauce, basil pesto, parmesan

ROASTED HEIRLOOM CARROTS & BLACK LENTILS \$26
(v) black beluga lentils, charred fennel, roasted red onion petals, lemon coconut yogurt, torn herbs

VALERIE BRANDT BEEF BURGER \$26
french onion jam, american or white cheddar cheese. with choice of side *add bacon \$2.50*



20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE
DUE TO INFLATION, ALL CREDIT CARD TRANSACTIONS ARE SUBJECT TO A 3.95% FEE. THIS FEE DOES NOT APPLY TO CASH TRANSACTIONS.
Proudly serving grass-fed brandt beef, wild, sustainable proteins, & organic vegetables whenever possible.
Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness