

# The Emmet Ray

## SEASONAL MENU

### APPETIZERS

#### BIG MAC TARTAR

Hand-cut beef tenderloin, house-made "Big Mac" sauce & sesame crackers

\$18

#### SPRINGTIME BURRATA

Burrata cheese, mint soubise, charred yellow zucchini, asparagus, fava beans, pickled red onion & basil (V)

\$16

#### ARANCINI

3 rice balls with caramelized onion, arugula sauce & parmesan (V)  
add extra ball +\$5

\$13

#### BRUSSELS

Fried Brussels sprouts with cauliflower puree, crispy cheese, chives & asiago garlic vinaigrette (V)

\$14

#### HUMMUS

House-made with chickpeas, confit garlic, lemon & spices, served with warm pita (V)

\$15

#### BABA GHANOUSH

House-made, with roasted eggplant, yogurt, confit garlic, lemon, toasted sesame & dill served with warm pita (V)

\$15

### MAINS

#### BAKED CHICKEN

Cured quarter chicken with whisky chili duck fat sauce, fingerling potatoes & asparagus

\$27

#### STEAK FRITES

8 oz. Flat Iron steak with fries & salsa verde

\$28

#### RED THAI CURRY

Curry chicken with baby bamboo shoots, finger chilis, Thai basil & rice

\$27

#### BLACK TRUFFLE CARBONARA MAC'N'CHEESE

Crispy cured pork, black pepper & egg yolk

\$26

#### PASTA AMATRICIANA

Crispy cured pork, garlic chili & tomato sauce

\$23

#### PASTA POMODORO

House-made tomato sauce served with garlic and chilis, topped with parmesan (V)

\$15

### DESSERT

Rotating sweet and delicious seasonal offerings (V)

\$12