



HINTERLAND

ERIE STREET GASTROPUB

CHEF'S TABLE

*SAMPLE TASTING MENU
SPRING 2017*

TUNA CRUDO

COAL ROASTED AHI, NUOC CHAM CUCUMBERS, GRILLED ASIAN PEAR, NORI, TOGARASHI,
FRESNO CHILI FLUI-GEL

WOOD-FIRE GRILLED OCTOPUS

SPANISH OCTOPUS, GUAJILLO CHILE BROTH, MUSSELS, CHORIZO, COUS COUS,
GORDAL OLIVES

LAMB LOIN ROULADE

SPRING ONION, GRILLED CARROTS, HARISSA, MINT YOGURT, PEA SHOOTS,
MARCONA ALMONDS

TAGLIATELLE

FRESH EGG PASTA, ITALIAN SAUSAGE, FIDDLEHEAD FERNS, CHILI FLAKE, CREME FRAICHE,
WILD FENNEL, SLOW EGG

WOOD-FIRE GRILLED DUCK BREAST

GRILLED CAULIFLOWER, CURRIED-KALE, FERMENTED BLUEBERRIES, COCONUT REDUCTION,
DUCK CRACKLIN

LEMON SPONGE CAKE

STRAWBERRY COULIS, RASPBERRY SORBET, VERMOUTH STRAWBERRIES, STRUESEL,
SHAVED CREME FRAICHE ICE CREAM

CHEFS

MATTHEW KERLEY, SAMANTHA STEFANSKI