

THE Preston

SALMON RILLETES* <i>baguette, preserved lemon and arugula salad, Dijon cream</i>	10
CHEESE BOARD <i>chef's assorted selection of gourmet cheeses and accoutrements</i>	15
HOUSE CRAFTED BREADS <i>chef's selected breads and accoutrements</i>	13
PRETZEL CROISSANT PLATE <i>served with accoutrements</i>	7
BEET GAZPACHO <i>horseradish, goat cheese, cherry, mint, dukka</i>	13
LITTLE GEM <i>roasted apple and yuzu vinaigrette, walnut, celeriac, grape, Asian pear</i>	13
ENDIVE AND CITRUS <i>burrata, citronette, fennel</i>	12
DEEP FRIED DEVILED EGGS* <i>smoked trout roe, dill, caper</i>	9
MUSHROOM ARANCINI <i>hen of the woods, pickled hon shimeji, goat cheese, chive</i>	12
WHITE YAM SOUP <i>blonde miso, squash seed gremolata</i>	12
PORK BELLY <i>brussel sprout, peanut, ginger-soy glaze</i>	14
KUNG PAO CALAMARI <i>roasted peanut, spring scallion</i>	14
BURMESE OHN NO KAUK SWE <i>yellow curry broth, coriander, coconut, crispy shallot</i>	14
CHARRED OCTOPUS <i>sunchoke puree, brown butter gnocchi, smoked paprika vinaigrette</i>	11
SKATE WING <i>lentil, red pepper harrisa, caper gremolata</i>	15
FIVE SPICE PORK TENDERLOIN* <i>smoked sweet potato, apple, fennel, hoisin</i>	14
JAMAICAN JERK CHICKEN <i>coconut rice, pigeon peas, mango yogurt, plantains</i>	14
STOUT BRAISED SHORT RIB <i>polenta, onion, bell pepper, braising jus</i>	20
COFFEE RUBBED PETIT FILET* <i>queso fresco arepa, pickled onion, ancho agrodulce</i>	20

