

Sparrow + WOLF

NEIGHBORHOOD COOKERY & LIBATIONS

149 PER PERSON / 78 PAIRING



BREAD SERVICE

OXTAIL HUMMUS

CRISPY CHICKPEA, CURRY OIL,
WARM NAAN

COURSE ONE

*OYSTER DUO

ROASTED PINEAPPLE MAE PLOY, SHISO OIL, THAI CHILI
RED YUZU KOSHO BUTTER, KAFFIR LIME, ROCK MISO

*SNAPPER TOSTADA

OXACAN BLUE CORN, FERMENTED STRAWBERRY,
SALSA MACHA, TOASTED SESAME

BÁNH CUỐN

GROUND DUCK, WOOD EAR MUSHROOMS, HABANERO, COCONUT
2022 SWICK 'POOLZ #2' - WILLAMETTE VALLEY OR
PINOT NOIR - MOURVÈDRE

SUPPLEMENTAL +29

*HUDSON VALLEY FOIE GRAS

LAMB BELLY, APPLE BUTTER,
PERIGUEUX SAUCE, HORMIGAS SALSA SECA
RARE WINE CO. HISTORIC SERIES CHARLESTON
SERIAL DRY MADEIRA +10

COURSE TWO

SPANISH OCTOPUS

SQUID INK RISOTTO, GARLIC CHILI CRUNCH, THAI BASIL
2022 DESPARADA 'SATURN RETURN' - PASO ROBLES CA
CABERNET SAUVIGNON - CABERNET FRANC - PETITE VERDOT - PETITE SIRAH

SINIGANG STEAMED CLAMS

IBERICO PORK, TAMARIND TOMATO BROTH,
ROASTED BONE MARROW RICE
2023 FOX RUN VINEYARDS - FINGER LAKES NEW YORK
TRAMINETTE

COURSE THREE

*WOOD FIRED LUMINA LAMB

WHITE SWEET POTATO, CHARRED FAVA BEAN,
SUMMER STONE FRUIT, PEANUT NƯỚC CHẤM
2019 VILLA DEI BARONI ETNA ROSSO - SICILY
NERELLO MASCALESE

RABBIT "DAN DAN" PACCHERI

CHARRED CUCUMBER, CHANTERELLE MUSHROOM,
BLACK SESAME PANGRATTATO
2015 CASTRO VENTOSA - BIERZO ESPAÑA
GODELLO

DESSERT

PASSIONFRUIT MOUSSE

WHITE RICE ICE CREAM, MANGO,
COCONUT, WHITE CHOCOLATE
2025 DESPARADA 'EPIONE' - EDNA VALLEY SLO CA
SAUVIGNON BLANC



We ask that all guest at the table kindly participate.
Auto gratuity is added to tasting. Last call for the tasting
menu is 9:30PM. Please inform us of allergies or aversions.
*Consuming raw or undercooked poultry or shellfish may
increase your risk of foodborne illness.