

# Sparrow + WOLF

NEIGHBORHOOD COOKERY & LIBATIONS



149 PER PERSON / 78. PAIRING

## BREAD SERVICE

### OXTAIL HUMMUS

CRISPY CHICKPEA, CURRY OIL, WARM NAAN

## COURSE ONE

### \*OYSTER DUO

KUMQUAT 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 CUÓN

GROUND DUCK, WOOD EAR MUSHROOM, HABANERO, COCONUT  
2023 DEATH BY SEMILLON - HUNTER VALLEY AUSTRALIA  
SEMILLON

## SUPPLEMENTAL +29

### \*HUDSON VALLEY FOIE GRAS

LAMB BELLY, APPLE BUTTER,  
PERIGUEUX SAUCE, HORMIGAS SALSA SECA  
RARE WINE CO. MADEIRA +10  
SERCIAL

-OR-

1976 LHERAUD PINEAU DE CHARENTES  
UGNI BLANC - FOLLE BLANCHE - COLOMBARD +25

## 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

### AGNOLOTTI

CHÈVRE, MAINE LOBSTER, NDUJA, PARMESAN  
2024 HITO ROSE - RIBERA DEL DUERO SPAIN  
TEMPRANILLO

## COURSE THREE

### \*WOOD FIRED LUMINA LAMB

BRAISED WHITE BEANS, SMOKED ONION, PICKLED FENNEL + RHUBARB  
2021 MARJAN SIMČIČ - BRDA SLOVENIA  
PINOT NOIR

### \*BLACK PEPPER & HONEY PORK FLANK

SWEET POTATO BANANA PUREE, PEANUT NƯỚC CHẤM  
2024 DIAMANDES - VALLE DE UCO MENDOZA ARGENTINA  
VIOGNIER

## DESSERT

### VIETNAMESE COFFEE

MARACAIBO CRÉMEUX, COFFEE ICE CREAM,  
BLACK OKINAWA SUGAR, CONDENSED MILK ESPUMA  
NV PABLO FALLABRINO 'ALCYONE' - URUGUAY  
TANNAT

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.

