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
SOMM SELECTION

SUPPLEMENTAL +29

***HUDSON VALLEY FOIE GRAS TERRINE**
CHARENTAIS MELON, PAN CON TOMATE, FRISÉE
2020 KANPAI 'FUYU NO TSUKI' - NAPA CA
CABERNET SAUVIGNON +13
-OR-
2018 CHÂTEAU D'YQUEM - SAUTERNES FRANCE
SAUVIGNON BLANC - SÉMILLON +50

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.