

# Umina

1

## Prince Edward Island Mussels\*

chili, basil, bacon, star anise, cream, sourdough garlic bread 10

## Chicken Osso Bucco

mild Spanish chorizo, pequillo peppers, dates, pickled feta 14

## “Smoking” Sashimi

sushi grade tuna, vegetable ashes, soy spray paint, citrus zest, ginger 16

## Fried Artichokes

whipped ricotta, pickled tomatoes, basil, garlic aioli 13

## Seasonal Soup

with garnish 3/6

## Hudson Valley Foie Gras\*

pancakes, peanut butter, vinegar granola, chocolate bacon jelly 18

## Whipped Brandade

Gorgonzola garlic bread, chives 10

2

## Cumin Salad

chickpeas, potato, black salt, yogurt, tamarind, cilantro. 9

## Heirloom local tomatoes

olive oil pudding, spanish sherry vinegar, shaved sourdough, parsley. 13

## Grilled Pepper Salad

arugula, Moroccan almonds, melon, harissa yogurt. 9

## Farmer Bean

local beans, wild frisee, grain mustard dressing, toasted walnuts, shaved sheep milk cheese 10

Alex Mchaikhi  
proprietor

Owen Maass  
Executive Chef

David Ware  
Chef De Cuisine

3

## Bass

grilled corn, Parmesan, carrot gel, pepper emulsion, olive oil powder, crispy skin. 28

## Dry Aged Burger

brioche, egg, foie gras, bacon, American cheddar, lobster aioli, truffle Parmesan fries 24

## Sous vide BBQ

pork ribs, rub, pineapple coleslaw, artisan mac and cheese, soy caramel, greens salad, grilled oil 27

## Butter Chicken

pulled chicken, spiced tomato sauce, fresh mozzarella, serrano chili, basmati rice, cashew pesto, cilantro 20

## Hill Farms Chicken

smoked polenta, summer greens, cauliflower puree, brussels sprout kimchi 24

## Handmade Agnolotti

spinach gournay filling, shaved brussels sprouts, mushrooms, red cow Parmesan, truffle oil, black pepper 26

## Rack of Lamb

herb roast, apricots, chanterelle, kohlrabi, brown butter xo sauce 30

## Dry Aged Rib Eye

usda prime, fried bone marrow, bacon fat fries, pickle salad, spinach pesto  
for one person 38 (16 oz) for two people 64(24oz)

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## Tasting

THREE courses or FIVE

35/ 50 w/ wine

65/ 85 w/ wine

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open Tuesday through Saturday for lunch and dinner.

We use exotic herbs and spices. Should you have any dietary restrictions, please notify your server so we may accommodate your needs. \*Consuming raw meats, seafoods and eggs may increase your risk of food borne illness.