

MORO'S TABLE

Auburn, NY

HORS D'OEUVRES

Raw Oysters	<i>cocktail & mignonette</i>	MP
Baked Oysters	<i>bacon, truffle brown butter</i>	15
Pommes Frites	<i>spicy aioli</i>	10
Pork Potstickers	<i>tangy- sweet chili sauce</i>	11
Fried Shrimp	<i>sweet chili - spicy aioli</i>	15
Tempura Shishito's	<i>maple-gochujang aioli</i>	10

Sauteed Mussels 15

- White Wine & Garlic
 - Spicy Red Curry & Ginger
 - Pernod, Fennel & Garlic
 - Bacon & Mushroom
- add side order of pommes frites +6*

French Cheese Plate 16

Comté - Roquefort - Valbreso - Boursin
Spicy Soppressata - Poached Pears - Mostarda
Grilled Bread

LES SALADES

Roasted Beet Salad 13	<i>mixed greens - goat cheese - candied pecans, lemon vinaigrette</i>
Classic Caesar Salad 12	<i>crisp romaine - garlic croutons - parmigiano reggiano</i>
Salad Lyonnaise 14	<i>frisée salad - poached egg - bacon - garlic croutons, dijon vinaigrette</i>
House Side Salad 9	<i>mixed greens - vegetables - garlic croutons, ginger-miso dressing</i>

HAND ROLLED SUSHI

cut into 8 pieces and served with wasabi & ginger

Avocado Cucumber Roll 12

wasabi aioli - scallion

California Roll 13

*crab stick - avocado - cucumber
sesame seeds - spicy aioli (inside out)*

Dragon Roll 15

*tempura fried shrimp - cucumber
avocado - spicy aioli - eel sauce*

Tempura Scallop Roll 15

roasted red peppers- sriracha - cream cheese

Crab Rangoon Roll 14

cream cheese - green onion - sweet chili sauce

Ponzu Salmon Roll 15

jicama - avocado - sweet soy - wasabi aioli

Spicy Tuna Roll 15

togarashi - lettuce - wasabi aioli - spicy aioli

SMALL & LARGE PLATES

served in appetizer or entrée portions

BEEF TENDERLOIN 31 / 42

*boursin & chive mashed potatoes
brussels sprouts, carrots - sauce bordelaise*

GRILLED LAMB CHOPS 29 / 39

*herb roasted fingerling potatoes - brussels sprouts
mushrooms, ancho chili sauce*

BRAISED BEEF RIBS 30 / 37

*pomme puree - asparagus - mushrooms
horseradish gremolata - sauce bordelaise
add blue cheese +4 add smoked bacon +4*

BUTTERMILK FRIED CHICKEN 18 / 29

*mashed potatoes - broccoli - carrots - corn
chicken jus*

GRILLED ANGUS BURGER 18

*comté cheese - house smoked bacon
pommes frites - spicy aioli*

HERB CRUSTED COD 19 / 29

*herb roasted potatoes - broccoli
sweet corn- lemon butter sauce*

SEARED SCALLOPS 30 / 39

*saffron-corn & roasted red pepper risotto
asparagus - basil oil*

TERRIYAKI SALMON 20 / 30

*ginger-mint pea puree - roasted carrots
tomato-herb salad - sweet soy*

RED SNAPPER 29

*coconut & cilantro rice - blistered tomato
mango salsa*

VEGETABLE PASTA 25

*sauteed seasonal vegetables
garlic - olive oil - parmigiano reggiano*