

MORO'S TABLE

Auburn, NY

HORS D'OEUVRES

Raw Oysters <i>cocktail & mignonette</i>	MP
Baked Oysters <i>bacon, truffle brown butter</i>	14
Pommes Frites <i>spicy aioli</i>	9
Pork Potstickers <i>tangy- sweet chili sauce</i>	10
Fried Shrimp <i>sweet chili - spicy aioli</i>	14
Fried Green Tomatoes <i>hot sauce & ranch</i>	13

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 15

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

LES SALADES

Roasted Beet Salad 11 <i>mixed greens - goat cheese - candied pecans, lemon vinaigrette</i>
Classic Caesar Salad 12 <i>crisp romaine - garlic croutons - parmigiano reggiano</i>
Salad Lyonnaise 13 <i>frisée salad - poached egg - bacon - garlic croutons, dijon vinaigrette</i>
House Side Salad 7 <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 11

wasabi aioli - scallion

California Roll 12

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

Dragon Roll 14

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

Tempura Scallop Roll 14

roasted red peppers- sriracha - cream cheese

Crab Rangoon Roll 13

cream cheese - green onion - sweet chili sauce

Ponzu Salmon Roll 14

jicama - avocado - sweet soy - wasabi aioli

Spicy Tuna Roll 14

togarashi - lettuce - wasabi aioli - spicy aioli

SMALL & LARGE PLATES

served in appetizer or entrée portions

BEEF TENDERLOIN 30 / 41

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

GRILLED LAMB CHOPS 28 / 36

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

BRAISED BEEF RIBS 29 / 35

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

BUTTERMILK FRIED CHICKEN 17 / 27

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

GRILLED ANGUS BURGER 17

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

HERB CRUSTED COD 18 / 28

*herb roasted potatoes - brussels sprouts
spaghetti squash- lemon butter sauce*

SEARED SCALLOPS 29 / 38

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

TERRIYAKI SALMON 19 / 29

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

RED SNAPPER 28

*coconut & cilantro rice - blistered tomato
mango salsa*

VEGETABLE PASTA 25

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