

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>	12
Fried Shrimp	<i>sweet chili - spicy aioli</i>	15
Tempura Shishito's	<i>maple-gochujang aioli</i>	10
Bruleed Sweet Potato	<i>maple butter</i>	9

Sauteed Mussels 16

- White Wine & Garlic
 - Spicy Red Curry & Ginger
 - Pernod, Fennel & Garlic
 - Bacon & Mushroom
- add side order of pommes frites +7*

French Cheese Plate 16

Comté - Roquefort - St. Angel - Boursin
Spicy Soppressata - Poached Pears - Mostarda
Grilled Bread

LES SALADES

Roasted Beet Salad 13	<i>mixed greens - goat cheese - candied pecans, lemon vinaigrette</i>
Squash Salad 13	<i>spinach - honey crisp apple - bacon wrapped dates - cider vinaigrette</i>
Salad Lyonnaise 15	<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

BEEF TENDERLOIN 32 / 44

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

GRILLED LAMB CHOPS 29 / 39

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

BEEF RIB BOURGUIGNON 30 / 37

*pomme puree - roasted root vegetables
bacon lardons - sauce bordelaise*

BUTTERMILK FRIED CHICKEN 19 / 29

*mashed potatoes - broccoli - carrots
chicken jus*

CHAI SPICED PORK LOIN 28

*sweet potatoes - brussels sprouts - parsnips
apple gastrique*

GRILLED ANGUS BURGER 19

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

PARMESAN BAKED HADDOCK 29

*herb roasted potatoes - broccoli - carrots
lemon butter sauce*

SEARED SCALLOPS 30 / 39

*parsnip puree - broccoli - spaghetti squash
apple cider reduction*

SALMON 20 / 31

*butternut squash puree- wilted spinach
honey-miso glaze*

HALIBUT MP

*butternut squash risotto
mushrooms - spinach - fried sage*

VEGETABLE PASTA 26

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

Please advise your server of any food allergies

We are unable to split checks on parties 6+