

midnight

restaurant by navarros

dinner

FOR THE TABLE

1/2 Dozen Oysters

Newfoundland bay oysters, champagne-yuzu mignonette, crispy shallots, lemon verbena, chives \$25

Baby Gem Salad

baby heirloom lettuce leaves, avocado green goddess, candied pumpkin seeds, marinated english cucumber \$18

Truffle Caesar Salad

artisan romaine, heirloom tomato, truffle pecorino, shaved garlic crouton, truffle cured egg yolk, truffle Caesar dressing \$28

Steak Tartare

prime NY strip loin, worcestershire aioli, spring onion potato potato chips \$26

Imported Burrata

italian buffalo milk burrata, shaved prosciutto, black truffle emulsion, grilled country bread \$27

Grilled Octopus

seared Spanish octopus, romanesco, charred leek vinaigrette, heirloom carrot flan \$29

Tuna Crudo

bigeye tuna, pickled plum, tarragon avocado, coconut plum vierge \$23

Sugar Snap Pea Tempura

market sugar snap peas, English peas & tendrils, minted spring tofu \$22

Crispy Baked Brie

French baguette, double cream brie, truffle honey gastrique, shaved truffle \$24

White Asparagus

morel mushroom fondue, petite pois, chervil coulis \$24

Oven Roasted Cauliflower

vadouvan roasted mixed cauliflower, lemon date purée, toasted marcona almonds, jumbo sultanas \$24

“Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.”

Cheese & Charcuterie Boards

3 choice boards \$32 / 5 choice boards \$50

Cheese Selection

Brillat Savarin
OG Kristal
Manchego
Moliterno Truffle Pecorino
Cabrales Blue
Beaufort Alpage
Meredith Feta
Comte
Epoisses
Fermier Camembert
Ossau Iratty
Quickes Vintage Cheddar

Charcuterie Selection

Jamon de Serrano
Truffle Bresaola
Smoked Duck Breast
Saucisson Sec
Country Pate
Wagyu Salami
Jamon Iberico de Bellota Bresaola
Duck Prosciutto
Pamplona Chorizo
Wild Boar Sopressata
Prosciutto Di Parma

CAVIAR



Includes lemon creme fraiche, warm nori blini & housemade potato chips

Oscietre Prestige
28g \$195 / 50g \$320 / 125g \$720

Baeri Siberian Royal
28g \$155 / 50g \$240 / 125g \$520

ENTREES

King Salmon

olive oil poached salmon, spring vegetables, farro, yellow curry, crispy fish skin chips \$36

Truffle Pasta

spinach & ricotta agnolotti, summer vegetables “minestrone”, shaved summer truffle \$37

Crab Pasta

semolina trumpet pasta, peeky toe crab, yuzu buerre blanc, English peas, smoked bonito \$32

Wagyu Steak Frites

16oz American wagyu New York, garlic butter frites, toasted peppercorn sauce villain \$90

Wagyu Burger

10oz American wagyu burger blend, aged Gruyère, grilled red onion, red wine bordelaise aioli, housemade brioche bun, garlic butter frites \$32

Half Roasted Duck

crispy skinned duck breast, confit & smoked leg, sweet corn polenta, baby bok choy, plum duck jus \$45

Wagyu Tomahawk Ribeye

42oz American wagyu tomahawk ribeye, bone marrow brûlée, charred French green beans, truffle bordelaise \$MP

Hundred Dollar Chicken

slow roasted green circle chicken, crispy potato pomme Anna, morels a la'creme \$100

SIDES

Truffle French Fries

parmesan & truffle tossed frites, shaved black truffle \$22

Garlic Smashed Potatoes

twice fried smashed fingerling potatoes, confit garlic, crispy parsley \$18

Market Vegetables

roasted & grilled market vegetables, petite herb salad, shaved baby vegetables \$24

Charred Asparagus

charred green & white asparagus, crispy arrowleaf spinach, roasted jalapeño gremolota \$18

SPRING 2024



www.midnightbynavarros.com
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