GRÁ AT NEUEHOUSE

Course One: Starters

Pickled Cucumber Salad v

pickled cucumbers with fermented mustard seeds, tahini, salsa macha

Wild Arugula & Fennel

asian pear, citrus vinaigrette, shaved parmesan

Course Two: Pizza

Mushroom

porcini cream, cremini, oyster, gouda, mozzarella, white truffle oil

Spicy Bacon & Pineapple

smoked scamorza, dashi pickled pineapple, fermented chili condiment, cilantro

Margherita

grass fed buffalo mozzarella, fresh tomato sauce, basil, olive oil

Puttanesca v

fresh tomato sauce, garlic, shallot, salt cured olive, cherry tomato, calabrian chiles, sicilian oregano

Course Three: Dessert

 $\label{eq:constraint} \begin{array}{c} \mbox{Tofu Chocolate Mousse } \upsilon \\ \mbox{pistachio, sweet breadcrumb, orange zest, olive oil} \end{array}$

Natural Wines

Available for Purchase

grá