

# WHIPPET LAB

## *Dinner*

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Plates are medium-sized (we recommend 2-3/person)

<b>PICKLE PLATE</b> Baby carrot, egg, shitake mushrooms, carrot, jalapeno	75
<b>KIMCHEE PANCAKE</b> Crème fraiche, house kimchee	110
<b>TANDOORI ROASTED CARROT</b> Ranch yogurt, pistachios	110
<b>STEAMED BAO BUNS</b> Hoisin shitake mushrooms, vegetable slaw	120
<b>TARAMA</b> Smoked cod roe whipped with olive oil and lemon, served with walnut toasts and red radish	80
<b>GNUDI</b> Ricotta and pine nut dumplings with lemon garlic butter and arugula	115
<b>VIETNAMESE RICE NOODLE SALAD</b> Seared tofu, cucumber, carrot, fresh herbs, peanuts	125
<b>DUMPLINGS</b> Bok choy & shitake -OR- shrimp	105
<b>FENNEL PIZZETTA</b> Mixed mushrooms and roasted garlic, parsley oil	115
<b>GRILLED SANDWICH</b> Aged cheddar, sauerkraut & pickled cucumber	90
<b>MACARONI AND CHEESE</b> Aged cheddar, smoked scamorza & parmegiano reggiano	95
<b>WHIPPET BOWL</b> Millet, cannellini beans, root vegetables, seaweed.	125
• CHOICE OF SAUCE: Ginger-carrot, Peanut-lime, or Lemon-caper	
• ADD: Egg -or- Tofu	+20
<b>CHEESE PLATE</b> Comté “black” 2 year old hard cheese from France served with jam and seasonal fruit.	115

## *Dessert*

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<b>CREME BRÛLÉE</b>	75
<b>SALTED BUTTER CARAMEL</b> Brioche gateau, marscapone	75
<b>VEGAN CHOCOLATE CHIP COOKIE ICE CREAM SANDWICH</b>	65
<b>VEGAN CHOCOLATE BROWNIE</b>	75
<b>PROFITEROLES</b> Vanilla ice cream, hot fudge sauce	75

## *Snacks*

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<b>HOUSE SMOKED SARDINIAN GREEN OLIVES</b>	45
<b>KALAMATA OLIVES</b>	
<b>NUTCRAFT</b> Housemade caremelized spiced almonds	65
• FLAVORS: Classic (Cumin/Chili), Japanese, Curry/coconut, Smoked	

Menu items may contain or come into contact with wheat, eggs, peanuts, tree nuts, shellfish, and milk. For any other dietary concerns, please speak with your server.