

urban HILL X POST OFFICE PLACE

CHEF COLLABORATION DINNER

— To Start —

Scallop Aguachile*

mango, kumquat, onion, jalapeño, cilantro
&

Lamb Tartare*

adobo, cucumber, radish, cilantro
L'Origin "Aire" Brut Nature Cava 2020, Penedès, Spain

— Second —

White Asparagus & Mushrooms

smoked dashi, 60°egg, scallion-ginger sauce, wasabi popcorn
Domaine du Pélican "Savagnin Ouillé" 2021, Jura, France

— Third —

Peekytoe Crab Croquetas

muhammara, saffron aioli, preserved lemon chimichurri
Maturana "Naranjo" Torontel 2022, Maule Valley, Chile

— Fourth —

Duck Roulade + Farro Risotto*

confit duck leg, figs & cherries, speck, ramps, herbs
Martin Woods "Jessie James" Pinot Noir 2016, Willamette Valley, Oregon

— Fifth —

Creekstone Farms Prime Bavette*

coal roasted celeriac, bone marrow bearnaise
Il Cancelliere "Nero Né" Taurasi 2017, Campania, Italy

— To Finish —

Strawberry Charlotte

strawberry mousse, vanilla sponge cake, strawberries, vanilla chantilly

False Spring by Jordon Strang

Brennivín Rugbraud Aquavit, Faccia Bruto Aperitivo, 64 Reykjavik, Rhubarb
Cocchi di Torino Extra Dry Vermouth, Dehydrated Strawberry

\$215 | \$145 food | **April 22, 2025** | **6pm**
\$70 beverage

Urban Hill *Executive Chef* Nick Zocco - Post Office Place *Executive Chef* Brendan Kawakami - Beverage Manager Katie Forstner - Pastry Chef Jane Bayle

*Consuming undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness. 20% gratuity will be added to all parties.

2% gratuity applied to Culinary Team Appreciation. Guests will be seated at communal tables unless otherwise noted.

Wine pairings are subject to change due to DABS availability.

