

NEW WORLD'S NOTORIOUS "SAFE SEX" VALENTINE'S DINNER
OUR MENU FEATURES MANY ♡APHRODISIAC♥ INGREDIENTS TO SAVOR.

THE NOTORIOUS SAFE SEX PLATTER ♥♥♥♥ 25 <AVAILABLE V/VG/GF>

8 pairs of intriguing bites to dare and share. Feed each other It comes with a blindfold! ♥
Naked Oysters ♥ Cucumber+crema+salmon roe ♥ Chile mango ♥ Wasabi ricotta toast
♥ Gorgonzola stuffd olives ♥ Tingly Tentacles ♥ Sherry Pickled mushrooms
♥ White chocolate dipped serranos

♡STARTERS

CHILLED SEAFOOD ORGY ♥ <GF> 69

6 oysters, 4 shrimp, 6 littlenecks, scallop crudo, Tuna "poisson cru", and accoutrements

6 MYSTIC OYSTERS on the half shell chipotle COCKTAIL and KIM CHI SLUSH <GF> 18

BRAZILIAN SHRIMP COCKTAIL shaved kale, "Piri Piri" aioli <GF> 15

6 CLAMS ON THE HALF SHELL horseradish and cocktail <GF> 10

INTENSE MUSHROOM SOUP truffle drops <GF/VG> 6/8

SCALLOP CRUDO three seeds, lemon, olive oil <GF> 12

"POISSON CRU" MARTINI raw tuna, avocado, coconut milk, lime, chile *4 <GF> 14

A BALL OF BURRATA ripe mango, cherry tomatoes, basil coulis, toast <available GF> 15

CLASSIC BEEF TARTARE shirred egg, capers, mustard, shallot, toast points 15

LOCAL BEEF ♥ **SASHIMI** chile crust, jicama salad, herbalicious sauce <GF> 14

WARM ASPARAGUS SPEARS Bearnaise <v> or Aquafaba <VG> for dipping<GF> 10

♡♡♡♡♡MAIN EVENT♡♡♡♡♡

SOPA YOU LOVE ME ♥ **YUCATAN seafood stew** <GF> 34

Shrimp, lobster, clams, mussels, calamari in a perfumed broth with hominy, tomatillo, lime

PRETTY IN PINK ♥ **Wrap your own 12 second seared ahi tuna** <GF> 28

Bibb lettuce, sesame., brown rice, Japanese pickles, edamame, yuzu, wasabi kewpie

TENDER IS THE NIGHT ♥ **Butter basted filet mignon** <GF> 35

gorgonzola-bacon put back potato, asparagus, Thai basil hollandaise

TOUSLED + TANGLED ♥ **Classic spaghetti and manila clam sauce** 23

Olive oil, herbs, garlic, pepperoncino

LOVE POCKET ♥ **Arugula-SDT Pesto Stuffed Tofu Triangles** <GF/VG> 24

red miso broth, kombu, kale, brown rice, black and white sesame

AND YOUR FAVES

APPS & SHARE PLATES

BLACKENED STRING BEANS with Creole mustard remoulade *6 <GF/VG> 8 personal / 12 social <1995>

BRUSSELS SPROUT CHIPS <GF> w/Romano <V> or nutritional yeast <VG> 6 <2011>

SAIGON STREET STYLE FRIED CALAMARI <GF> 15 <2007>

rice flour dusted Rhode Island squid, cucumber noodles, tamarind-peanut sauce, sambal

SICILIAN STYLE EGGPLANT BALLS baked with four cheeses, red sauce <V> 10 <2013>

rice flour dusted Rhode Island squid, cucumber noodles, tamarind-peanut sauce, sambal

RIC'S ORIGINAL PURPLE HAZE SHRIMP <GF> 12 <1994>

psychedelic gastronomy with habaneros, pineapple, ginger, red cabbage *9

CRISPY SEITAN WINGS with choice of house sauce <V/VG> 9 <2007>

WOODSTOCK MEATS BEEF MARROW BONES toast, chow chow, tomato jam <Available GF> 12

Do the **MARROW BONE LUGE** add a shot of Tequila to "luge" the bones

SALAD

<ALL SALADS EXCEPT CAESAR ARE GF and AVAILABLE VG ASK>

WATERCRESS+LOCAL PEAR SALAD raw beets, toasted quinoa, nuts, seeds, citrus vinaigrette 12

SEXY CAESAR romaine hearts, classic egg-anchovy dressing, CAGE croutons, Parma 8/11

HUD-VAL-SAL young greens, apples, bleu, smoked walnuts, grilled red onion, cider vin 8/11

VIETNAMESE raw veggies, cabbage, herbs, peanuts, sprouts, tamarind-peanut dressing 8/11

SIMPLE SALAD choose bleu cheese, vegan bleu, balsamic or classic vinaigrette Maison 6/9

NWHC FOREVER DISHES

NEW WORLD CLASSIC JAMAICAN JERK CHICKEN DINNER <c.1993>

Leg and Thigh 18 / Breast 20 / Half Bird 24 / Whole Bird 35 choose *4, *7 or *10

brined, slowly cooked, finished on the grill, plated with pineapple rice, island yams, greens -

THAI BBQ TRUE NORTH SALMON <GF> 27 <c. 1996>

sustainable Maine salmon, peanut slaw, brown rice, braised greens, lemongrass vinaigrette *3

MUMBAI FISH AND CHIPS <GF> 23 <c. 2015>

sustainable Alaskan cod, yogurt marinated, cornflour fried, chat masala fries, curry slaw, lime pickle tartar sauce *3

RIC'S BEST ROPA VIEJA <GF> 24 <c.1993>

slow+low sofrito-laced Cuban style pot roast, black beans, rice, yams

BACON WRAPPED, MAPLE GLAZED, SMOKED GOUDA STUFFED MEATLOAF 23 /18 <c. 2011>

creamy mashers, roasted Brussels sprouts, bourbon-bacon gravy

THAI ITALIAN LOVE.....TWISTED PASTA BOLOGNESE <available VG with Penne> 17/22 <c. 2009>

panang curry tomato-coconut cream, ground Beef~or Tempeh~ big fat noodles *5

BLUE CORN CRUSTED SEITAN CUTLETS <VG> 23 <c. 1995>

with tomatillo salsa, black beans, brown rice, yams, greens *3

BIG NEW WORLD VEG PLATE <VG/GF> 17 w/ CHIMICHURRI GRILLED TOFU 20 <c.1993>

brown rice, black beans, island yams, plantain, Brussels sprouts, greens

ZUCCHINI NOODLES PUTTANESCA <GF available V or VG> 16/21 w/ POACHED, FLAKED SALMON 18/23

The Divine Trinity of Pasta: PARADISO • PURGTORIO *5 • INFERNO *10 <VG/> 15/20

Imported penne, tomato filet, garlic add eggplant balls \$5 add gulf shrimp \$9 GF Pasta add 2

The Ric-ter Scale

We rate our recipes' heat levels to help you order without fear. Some dishes we'll gladly adjust, some we would rather not.
• 0-3 Simply and brightly seasoned • 4-6 Assertively spiced, not too hot • 7-8 Authentically and honorably spicy
• 9-10 for Aficionados and thrill seekers only *Dishes ordered 9 or higher cannot be returned.*

