

neighborhood

basque saucisson "noir de bigorre"	180
culatello di zibello "angelo capasso"	225
poached artichoke/liver pate/truffle	210
smoked wild hokkaido salmon/cured roe from the same fish	250
roasted foie gras/seasonal fruit	275
braised local sea snails	180
soupe de poisson	80/125
beef tartare/tuna belly confit/caper leaf	210
roast beef marrow/"N25 amur sturgeon caviar	450
buffalo wings/roquefort salad	175
black pudding stuffed cuttlefish	210
sichuan pepper roasted morisseau mussels	225
warm vegetable casserole/black truffle	180
garganelli goose tripe ragu	165
hokkaido botan shrimp linguine	225
roasted french veal brisket	360
roasted local onglet beef	680/1180
daily seafood specials	market price

pre-order specials

hokkaido kinki (thornyhead rockfish) paella	1180
salt baked chicken rice/yellow wine/matsutake mushroom	1080
spice roasted french lamb belly	760
italian scottona beef porterhouse steak	1380

cheese and desserts

24 mo. comte "bernard anthony"	250
brie de meaux/black truffle	250
fourme d'ambert	180
french toast/ice cream/caramel/hazelnut/black truffle	135
chocolate palette	85
house made ice cream/sorbet	65

At neighborhood we try to offer our guests a small but frequently changing menu that employs the seasonal produce of the moment. With this in mind we've paired up with Sommelier Reeze Choi to choose for us a discreet but diverse selection of interesting, off the beaten track wines of superior value that we hope you will enjoy.

SOMM'S PHILOSOPHY

by REEZE CHOI

weekly wine

sparkling wine

graham beck, brut nv, south africa	150/720
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white

sallier de la tour, grillo sicilia doc 2018, italy	105/520
stellentust, chenin blanc 2019, south africa	110/540
aimery, pays d'oc chardonnay 2019, france	120/600

rose

chateau ksara, sunset 2018, lebanon	100/500
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red

castello di verrazzano, chianti 2016, italy	115/560
chateau de lisennes, bordeaux superieur 2015, france	125/610
proyecto, garnacha de aragon 2016, spain	130/635
in dreams, yarra valley pinot noir 2016, australia	135/660

sweet

chateau pierre-bise, coteaux du layon 1998, france	105/520
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mineral water "antipodes" (nz)	65
chimay beer (belgium)	95
coffee / espresso	40
"mingcha" tea jasmine/teguanyin/chrysanthemum	45
soda	40

bottle wine selection

white

chateau musar, bekaa valley 1997, lebanon	1280
chateau olivier blanc, pessac-leognan 2011, bordeaux	950
samuel billaud, petit chablis 2017, bourgogne	880
roc des boutires, pouilly-fussie 2018, bourgogne	850
clos des fées, vingrau 2014, roussillon	770
c von nell-breuning kaseler, kabinet riesling 2015, germar	720
garzon, single vineyard albarino 2018, uruguay	690
genoels elderen, chardonnay 2015, belgium	670

red

chateau musar, bekaa valley 1998, lebanon	1080
brezza, barolo 2011, piemonte	980
lucien boillot, gevrety-chambertin 2017, bourgogne	960
chateau fortia, chateauneuf-du-pape 2017, southern rhone	900
chateau simard, saint-emilion 2008, bordeaux	890
andre perret, saint joseph 2014, northern rhone	820
domaine jamet, cotes du rhone 2018, france	780
chateau mercian, yamanashi muscat bailey a 2017, japan	750
joseph faiveley, pinot noir 2018, bourgogne	720

10% service charge for the party of 8 and above