

A PRELUDE TO



*Sheffield's*

• RESTAURANT •

**FINE SMALL PLATES AND COCKTAILS**

***Sea Scallop Crudo*** with chive, wilted  
cucumber and smoked trout roe and  
chili oil \$18

***36 Day Butter Aged American Kobe Beef,***  
*mushroom salad* \$20

***Cured and Smoked Duck Breast,*** roasted  
fennel purée, fennel pollen, and fire  
roasted apple chutney \$17

***Soft Shell Crab Al Diablo***  
avocado mousse (spicy) \$18

***Roasted Veal***  
truffle, pecorino \$18

***Balsamic Glazed Purple Carrot,*** crispy  
rice horseradish vinaigrette \$15