

chez

august 3, 2019

street food

omnes de quercus

acorn, ibérico de bellota, black summer truffle
raventós i blanc, blanc de blancs, 2016

fanculo la gallina

duck bacon, pecorino fiore sardo, duck egg
rías baixas, la caña albarino, 2017

puff n' chips

blowfish, negin saffron, golden osetra caviar
merlin, macon la roche-vineuse, 2017

caracol al pastor

peconic escargot, snail caviar, blue cónico masa
juggernaut, russian river valley pinot noir, 2016

octo-oops

pulpo de españa, fava beans, yuzu
louis tête, morgon, 2016

two if by land, one if by sea

a5 kagoshima wagyu, muki hotate, golden enoki
domaine de la janasse, les garrigues, 2015

grk to me

phyllo, black truffle honeycomb, feta
carroll's mead

dragon's trap

strawberry, gochujang, isomalt
strawberry soju hwachae

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