

GOJOURN®

A Journey of Food & Wine
OUR PLATES ARE PERFECT FOR SHARING

CHEESE & CHARCUTERIE

Triple Cream Brie
5 Year Aged Gouda
Spanish Manchego
Gorgonzola
Cremificato
Bucheron Goat
Pecorino Tartufo
Taleggio
Sartori SarVecchio
Prairie Breeze
Cheddar

3 for 15 | 5 for 22

Coppa
Sopressata
Serrano Ham
Chorizo
Prosciutto di Parma
Speck Alto Adige
2 for 16 | 4 for 22

SALAD

BUTTERNUT SQUASH & KALE SALAD
Candied Pecans, Bosc Pear, Goat Cheese,
Champagne Vinaigrette 13

WILD ARUGULA SALAD
Granny Smith Apples, Red Onions, Toasted Almonds,
Blue Cheese, Lemon Vinaigrette 13

ROASTED BEET SALAD
Burrata Cream, Pistachio, Watercress, Horseradish,
Balsamic Vinaigrette 13

SAVORY

DUCK CONFIT SPRING ROLLS
Sweet & Spicy Plum Sauce 12

MANCHEGO & CHORIZO CROQUETTES
Red Pepper Emulsion 9

BUTTERNUT SQUASH SOUP
Curry Scented with Toasted Pumpkin Seeds, Crème Fraîche
& Chives 9

BURRATA
Imported Italian Cow's Milk Cheese, Roasted Tomato
Almond Pesto, Crostini's 16

CRISPY BRUSSELS SPROUTS
Sriracha Honey Vinaigrette, Pecorino 9

FRENCH FRIES
Ginger Ketchup 7

BROCCOLI
Ponzu Glaze, Chili Flake, Ginger & Garlic 9

SCALLION FRIED RICE
Garlic, Ginger & Soy 9
w/ Chorizo, Hot Sauce 11

EXECUTIVE CHEF
PETER PETTI

PASTA

GNOCCHI TARTUFFO
Truffle Butter, Parmigiano 20

BLACK PASTA
Linguini Pasta, Spicy Lobster Arrabiatta 22

GARGANELLI BOLOGNESE
Veal & Beef Ragu, Parmigiano 19

SPINACH & RICOTTA RAVIOLI
Heirloom Cherry Tomatoes, Basil Pistachio Pesto 19

SEAFOOD

SPICY YELLOWFIN TUNA TARTARE CROSTINI
Sunny Side Up Quail Egg, Chives 16

SAUTEED SHRIMP
Garlic, White Wine, Lemon, Crostini 17

ROASTED SALMON
Crimini Mushrooms, Brussels Sprout Leaves,
Truffle Oil 19

FISH TACOS
Panko, Pickled Cabbage, Jalapeño, Avocado,
Cilantro, White Sauce 17

TUNA POKE LETTUCE WRAPS
Spicy Marinade, Avocado, Mango, Soy, Ginger, Garlic,
Sesame, Wasabi Mayonnaise 19

ROASTED SCALLOPS
Butternut Squash Puree, Hen of the Woods Mushrooms,
Bacon, Mache 24

MEAT

CHICKEN SATAY
Yogurt Curry, Spicy Peanut Sauce, Cilantro
Grilled Pineapple, Crushed Peanuts 15

BRAISED LAMB MEATBALLS
Creamy Polenta, Tomato Sauce, Parmigiano 15

KOBE BEEF SLIDERS
Wisconsin Cheddar, Caramelized Onions,
Hand-Cut Fries, Ginger Ketchup 19

CHICKEN CARNITAS
Spicy Avocado Sauce, Radish, Onion, Cilantro, Lime 17

SKIRT STEAK
Asian Pear, Soy Marinade, Scallion Fried Rice 22

GRILLED LAMB CHOPS
Mint Chimichurri, Baby Potatoes, Zucchini 26

ORGANIC BONELESS HALF CHICKEN
Crispy Potatoes, Rosemary White Wine Jus 22

ROASTED LONG ISLAND DUCK BREAST
Swiss Chard Whipped Potatoes, Port Wine Sauce 26

Please Alert Your Server of Any Food Allergy

The owner was using the mark in commerce on or in connection with the goods and/or services identified in the registration for which use of the mark in commerce is claimed, as evidenced by the submitted specimen, during the relevant period for filing the 6-year Section 8.

The undersigned, being hereby warned that willful false statements and the like so made are punishable by fine or imprisonment, or both, under 18 U.S.C. §1001, and that such willful false statement may jeopardize the validity of this document, declares that s/he is properly authorized to execute this document on behalf of the owner, and all statements made of his/her own knowledge are true and that all statements made on information and belief are believed to be true.

A handwritten signature in black ink, appearing to read "Sammy Musovic", written over a solid horizontal line.

Signature of Authorized Person

Sam's NY LLC by Sammy Musovic Member

10/1/2020