



Photo: Courtesy of Baltz & Co.

Seamus Mullen Pops Up at Toro: Take a Peek at His Menu

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And to think, David Chang was *just supping there!* Now another New York chef, Seamus Mullen (late of *Boqueria*, the other *Boqueria*, and Food Network's *The Next Iron Chef*), is headed to *Toro*.

Mullen, who's originally from Vermont, will be in the kitchen this Monday to

celebrate the restaurant's fifth anniversary. And he'll be whipping up a special menu, which you can see below. Oh, and FYI: Reservations won't be taken.

Toro Turns Five Monday, December 13th

Codorniz en Escabeche \$7
Warm Pickled Quail

Alcachofas Fritas \$10
Fried Artichokes, Lemons, Sage, Citrus Aioli

Perfecto de Pato \$10
Duck Liver Parfait, Pickled Raisins, Ducky Toast

Pulpo a la Plancha \$12
Octopus, Smoked Fingerling Potatoes, Castel Vetrano Olives, Celery,
Lardo

Navajas a la Plancha \$12
Razor Clams, Bacon, Nashi Pear, Horseradish

Huevo y Sobrassada \$11
Crispy Duck Egg, Sobrassada, Membrillo, Potato

Mollejas y Coliflor \$11
Crispy Sweetbreads, Cauliflower, Pickled Peppers, Cilantro

Suquet de Rape \$13
Monkfish, Mussels, Clams, Root Vegetables, Almond Picada

Paella de Mariscos \$42
Paella of Lobster, Clams, Sepia, Shrimp, Mussels, Broad Beans, Fennel