

**NYC RESTAURANT® WEEK**  
**SUMMER 2024 LUNCH**

*Three Courses— 60*

Menu selections are subject to change,  
please visit our website at [gramercytavern.com](https://www.gramercytavern.com)  
to view our most current menus

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*Explore the Gramercy Tavern cellar with our chefs and  
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<p><b>HAMACHI*</b> <i>Snap Peas, Coconut, Lime</i></p>	<p><b>CHILLED PEA SOUP</b> <i>Crème Fraîche, Snap Peas</i></p>
<p><b>MARKET GREENS</b> <i>Radish, Olives, Dill</i></p>	<p><b>BROCCOLINI SALAD</b> <i>Almonds, Raisins, Freekeh</i></p>
<p><b>SEAFOOD PLATTER</b> <i>Oysters &amp; Caviar, Clams, Shrimp, Lobster</i></p>	<p><b>BEEF TARTARE*</b> <i>Bayley Hazen, Asian Pear, Dijon</i></p>
<p><b>MAINS</b></p>	
<p><b>FAVA BEANS</b> <i>Lentils, Pine Nuts, Apricot</i></p>	<p><b>PAN-SEARED SKATE</b> <i>Cauliflower, Shiitakes, Bok Choy</i></p>
<p><b>LUMACHE</b> <i>Ruby Red Shrimp, Chili, Parsley</i></p>	<p><b>HANGER STEAK</b> <i>Charred Onions, Saffron, Broccolini</i></p>
<p><b>SNOWDANCE FARM CHICKEN</b> <i>Onion Rings, Mache, Dijon</i></p>	<p><b>SMOKED WAGYU BRISKET</b> <i>Carolina Gold Rice, Caraflex Cabbage, Crimson Chili</i></p>

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<b>MEYER LEMON TART</b> <i>Strawberry, Buttermilk, Limoncello</i>	<b>AMERICAN FARMSTEAD CHEESE</b> <i>Walnut Sourdough, Muscat Grape Preserves</i>
<b>PISTACHIO MOCHI</b> <i>Rhubarb, Meyer Lemon</i>	<b>CHOCOLATE BRÛLÉE</b> <i>Coconut, Cacao Nibs, Cherries</i>
<b>CITRUS SORBET</b> <i>Cherry, Strawberry Prosecco, Lemon-Rhubarb</i>	<b>STRAWBERRY RHUBARB CRISP</b> <i>Marcona Almonds, Greek Yogurt, Honey</i>

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