



## NYC RESTAURANT WEEK SUMMER 2024

Three-Course Dinner / 45 per guest

Optional Wine Pairing / 29 per guest

### CHOOSE YOUR FIRST COURSE

Lettuces & Vegetables lemon poppy seed dressing

Smashed Cucumbers melon, almond gazpacho

Buffalo Mozzarella stone fruit, pistachio, basil

would you like bread for the table?

Warm Sourdough grass-fed butter . . . +6

Garlic Bread grass-fed butter, parsley, lemon . . . +12

Daily Focaccia (while supplies last) . . . +9

Unfiltered Dry Rose troon, 2022, applegate valley, OR



### CHOOSE YOUR MAIN COURSE

Gemelli alla Norma eggplant, fresh tomato, basil, ricotta salata

Albacore Tuna corn succotash, tomato, basil

Grass-Fed Beef & Ricotta Meatballs corn polenta with shishitos & parm

how about a side dish? +12 supplement

Sauteed Greens / or / Corn Polenta with Shishitos & Parm

Sauvignon Blanc domaine des mazelles, 2023, loire, FR

or

Chilled Red d'estezargues « carambouille, » 2023, rhone, FR



### CHOOSE YOUR POPSICLE

Melon & Mint / or / Strawberries & Cream / or / Chocolate Mezcal

fancy a fancier dessert? trade in your pop for one of these! +7 supplement

Honey Panna Cotta blackberry, basil, buckwheat cookies

Brown Butter Cake cassis, caramel honey walnuts, laurel mascarpone

Peach Crostata raspberries, verbena, yogurt mousse

Sarsaparilla Semifreddo chocolate rye cake, market cherries

Moscato d'Asti perrone, 2023, piedmont, IT

