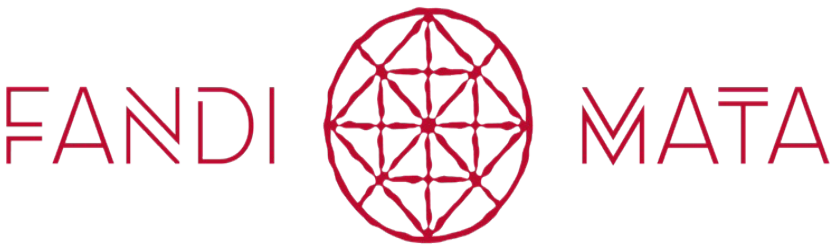


NYC RESTAURANT WEEK SUMMER 2024  
DINNER PRIX FIXE \$45



STARTERS

CHOOSE ONE

TUNA CARPACCIO

LEMON VINAIGRETTE, CAPERS, RADISHES, SHALLOTS, MICRO GREENS

BURRATA

SERVED WITH ZUCCHINI, ENGLISH PEAS, PINE NUTS, SHALLOT AGRODOLCE

LITTLE GEM SALAD

HERBED VINAIGRETTE, RADISH, CROUTON, SPRING VEGETABLES

BAKED OYSTERS

MISO BUTTER, YUZU, BREADCRUMBS

ENTREE

CHOOSE ONE

GRILLED SWORDFISH

HOUSE-MADE CAPONATA SAUCE, LEMON, HERBS

CITRUS BRINED CHICKEN

WITH HARISSA, SMOKED TOMATO SAUCE, GEM LETTUCE SALAD

ROASTED EGGPLANT

SERVED WITH QUINOA, TAHINI, ZHOUG, HOUSE PICKLED VEGETABLES

GNOCCHI

HOUSE-MADE POTATO GNOCCHI, POMODORO SAUCE, BASIL, MOZZARELLA

DESSERTS

CHOOSE ONE

TIRAMISU

HOUSE MADE TIRAMISU, WITH MASCARPONE AND ESPRESSO

PANNA COTTA

RHUBARB COMPOTE, BROWN BUTTER CRUMBLE

SORBETTO

RASPBERRY, LEMON, MANGO

GELATO

FRENCH VANILLA, PISTACHIO, CHOCOLATE, CAPPUCCINO

EXECUTIVE BRAXTON DECKER

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS,  
INFORM YOUR SERVER FOR ANY ALLERGIES BEFORE PLACING THE ORDER