



# NYC RESTAURANT WEEK SUMMER 2024

Three Course Dinner | \$45

## APPETIZERS (CHOOSE ONE)

**ROASTED RED PEPPER HUMMUS (VV)**

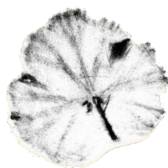
everything spice, tahini, red peppers, pita

**HOUSEMADE RICOTTA ON TOAST (V)**

grilled ciabatta, lemon, olive oil, black pepper

**VEGAN COCONUT CEVICHE (VV-GF)**

lime, peppers, red onion, avocado, coconut, pineapple



## MAINS (CHOOSE ONE)

**SUMMER SQUASH PASTA (VV-GF)**

zucchini noodles, green garlic pistou, patty pan squash

**SURFER'S SALMON POKE BOWL\* (GF)**

crudo salmon, brown rice, avocado, marinated cucumbers, wakame salad sprouts, habanero ponzu, everything furikake

**CHARRED CHICKEN THIGHS**

red pepper chimichurri, grilled yellow corn, lemon

## DESSERTS (CHOOSE ONE)

**FRESH BAKED OATMEAL COOKIE**

**ICE CREAM AND SORBET**

daily selection of three scoops



v – vegetarian | vv – vegan | gf – gluten-free

\*consuming raw or undercooked meat, poultry, seafood, shellfish, or egg may increase your risk of foodborne illness



# NYC RESTAURANT WEEK SUMMER 2024

Two Course Lunch | \$30



## APPETIZERS (CHOOSE ONE)

**ROASTED RED PEPPER HUMMUS (VV)**  
everything spice, tahini, red peppers, pita

**HOUSEMADE RICOTTA ON TOAST (V)**  
grilled ciabatta, lemon, olive oil, black pepper

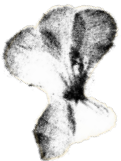
**VEGAN COCONUT CEVICHE (VV-GF)**  
lime, peppers, red onion, avocado, coconut, pineapple

## MAINS (CHOOSE ONE)

**GRILLED CHICKEN TACOS (GF)**  
beans, pea shoots, shallots

**GREEN GODDESS SALAD (V-GF)**  
arugula, celtuce, olives, cucumber, heirloom pepper, red onion, feta cheese

**FRIED EGG SANDWICH**  
bacon, arugula, havarti cheese, lemon aioli, broccoli mashed potatoes



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