



RESTAURANT WEEK DINNER 60
WINE PAIRING 25

APPETIZERS

Choice of One

CHILLED VICHYSOISE SOUP (GF, V)

Creamy Leek & Potato Soup, Chives

DRY ROASTED BEET SALAD (V)

Baby Greens, Baked Goat Cheese Crostini, Spicy Mustard Vinaigrette

SUMMER TOMATO PANZANELLA SALAD (GF, VG)

Vine Ripened Tomatoes, Toasted Garlic Bread, Avocado, Arugula,
Shaved Red Onions, Light Tomato Vinaigrette

WINE

Choice of One

PINOT GRIGIO, Capasaldo, Veneto, Italy

CHIANTI RISERVA, Donna Laura Alteo, Tuscany, Italy

ENTRÉES

Choice of One

PAN ROASTED ORGANIC SALMON (GF)

Grilled Corn Chowder with Smoked Bacon

BRICK OVEN GLAZED CHICKEN (GF)

Quinoa Pilaf, Black Kale & Sundried Apricots, Honey Mustard Glaze, Natural Jus

ROASTED JUMBO ASPARAGUS & SWEET PEA RISOTTO (GF, V)

Creamy Rice, Wilted Baby Arugula, Baked Parmesan Cheese

WINES & PORTS

Choice of One

CHARDONNAY, Subsoil, Columbia Valley, Washington

PINOT NOIR, Solas, Laurent Miquel, France

FEUERHEERD'S, Port, Duero, Portugal N.V.

DESSERT

Choice of One

STRAWBERRY SHORTCAKE (V)

Macerated Strawberries, Vanilla Whipped Cream

LEMON YOGURT PANNA COTTA (GF, V)

Poached Blueberries

CARROT CAKE (V)

Caramelized Pineapple, Cream Cheese Icing

BILL PEET, EXECUTIVE CHEF



NYC
Restaurant Week

CENTRAL PARK, NEW YORK



RESTAURANT WEEK LUNCH 45
WINE PAIRING 20

APPETIZERS

Choice of One

CHILLED VICHYSOISE SOUP (GF, V)

Creamy Leek & Potato Soup, Chives

GRILLED JUMBO ASPARAGUS FLATBREAD (V)

Green Garlic Pesto, Sundried Tomato, Fontina Cheese

SUMMER TOMATO PANZANELLA SALAD (GF, VG)

Vine Ripened Tomatoes, Toasted Garlic Bread, Avocado, Arugula,
Shaved Red Onions, Light Tomato Vinaigrette

WINE

Choice of One

PINOT GRIGIO, Capasaldo, Veneto, Italy

CHIANTI RISERVA, Donna Laura Alteo, Tuscany, Italy

ENTRÉES

Choice of One

PAN ROASTED SALMON (GF)

Mexican Street Corn Salad, Cotija Cheese, Lime Sauce

GRILLED MANGO CHICKEN KEBABS

Toasted Coconut Sticky Rice, Wilted Arugula, Mango Vinaigrette

ROASTED GOLDEN BEET RISOTTO (GF, V)

Creamy Rice, Mustard Greens, Baked Parmesan

WINE

Choice of One

CHARDONNAY, Subsoil, Columbia Valley, Washington

PINOT NOIR, Solas, Laurent Miquel, France



BILL PEET, EXECUTIVE CHEF

CENTRAL PARK, NEW YORK