

The Consulate Midtown – 44 west 56th street

Restaurant Week Lunch menu - 2 course \$30

Appetizers

- Soup of the Day** - Made daily with seasonal ingredients
Escargot - Garlic, butter, parsley, served with country toast
Small Kale Salad - shaved brussels sprouts and kale, pecorino, apples
Fluke Ceviche - created daily, always different

Main

- Cheese Burger** - juicy 8oz burger grilled, topped with your favorite cheese, served with fries or salad
Croque Monsieur - gruyere cheese, ham, béchamel sauce, served with salad
Mussels and fries - classic steamed mussels, white wine, shallots, garlic, butter. served with crisp French fries

- Grilled Marquez sausage** - served with mashed potatoes and chimichurri
Crispy chicken cesar - crisp chicken cutlet, topped with romaine, parmesan, Cesar dressing

Desserts

- Cardamon Pana Cota**
Upside down Pineapple Cake
Creme Brulee

Restaurant Week Dinner menu - 3 course \$60

Appetizers

- 3 Oysters** - mignonette, hot sauce, lemon
Corn and Truffle Salad - corn puree, corn succotash, straciatella cheese, truffle
Lamb Tartare - mint, capers, cornichons, topped with a quail egg. served with mini pita
Fluke Ceviche - Created daily
Hairloom tomato greek salad - tomatoes, basil, torn croutons, feta, dill, cucumbers
Eggplant Parmesano - roasted eggplant, bechamel, parmesan crème

Main

- Steak frites** - grilled flatiron steak, green peppercorn sauce, crisp French fries
Corn creme ravioli - cheese ravioli, corn creme, grilled corn topped with pecorino
Wagyu Au' Poivre Burger - grilled wagyu burger, caramelized onions, Boursin cheese, peppercorn sauce

Desserts

- Consulate Brownie Sundae**
Cardamon Panna Cotta
Upside Down Pineapple Cake