



NYC Restaurant Week

Summer 2024

DINNER

\$60

starters

crispy baby artichokes

shaved parmesan, arugula, parsley & lemon

burrata & peppers

*heirloom tomato, roasted peppers & peppers,
pistachio dukkah & sourdough crisp*

fried green tomatoes

buttermilk ranch, fine herbs & parmesan

tagliatelle & wild mushrooms

truffle & parmesan

mains

black sea bass

braised leeks, fennel & olives

roasted sweet stem cauliflower

*chickpea fritters, roasted cauliflower hummus,
tzatziki, harissa & sesame za'atar*

roasted chicken roulade

*potato dumplings, soubise, hen of the woods,
broccoli rabe & lemon confit*

american wagyu bavette

*pave potato, charred shishitos,
spinach puree & chili crisp*

desserts

flourless chocolate cake

cocoa crunch & coconut anglaise

vanilla panna cotta

lemon curd & fresh berries

NYC
RESTAURANT WEEK®
Jul 22 – Aug 18



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LUNCH

\$45

starters

crispy baby artichokes

shaved parmesan, arugula, parsley & lemon

burrata & peppers

*heirloom tomato, roasted peppers & peppers,
pistachio dukkah & sourdough crisp*

fried green tomatoes

buttermilk ranch, fine herbs & parmesan

chorizo, potato & fontina empanadas

avocado-tomatillo salsa verde

mains

avocado toast

green goddess, fine herbs & local mesclun

tagliatelle & wild mushrooms

truffle & parmesan

roasted chicken roulade

*potato dumplings, soubise, hen of the woods,
broccoli rabe & lemon confit*

meadowsweet cheeseburger

*sharp white cheddar, bacon jam,
bread & butter pickles & fries*

desserts

housemade ice creams

flavors change daily

housemade sorbets

flavors change daily

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