



DINNER

From 5pm to 10pm

NYC RESTAURANT WEEK®

Jul 22–Aug 18

\$45

SOUPE À L'OIGNON GRATINÉE

Onion soup, croutons, gruyere

or

CAESAR SALAD

Lancaster Farms Romaine hearts, confit tomato, Caesar dressing, croutons V

or

QUICHE VÉGÉTARIENNE

Mushroom, spinach, petite salad V



MONTAUK SWORDFISH

Radicchio and arugula greens, artichokes, heirloom cherry tomatoes, olives, tomato vinaigrette GF,DF

or

ROASTED SPAGHETTI SQUASH & SEASONAL FORAGERS MUSHROOMS

Mushrooms and quinoa ragout V,VE,GF,DF

or

POULET RÔTI

Organic half roasted chicken, accoutrements, jus



VEGAN CHOCOLATE MOUSSE

Cake, seasonal berry compote V,VE,GF,DF

or

LEMON TART

Buttery shortbread filled with lemon curd V

Our menus celebrate New York City's diverse and eclectic food culture, spotlighting local ingredients sourced from regional farmers, fishers, bakers, and makers. From the organic produce to the locally-sourced, farm-fresh dishes indulge guilt-free knowing each taste supports local purveyors, waste diversion, and sustainable food systems.

The consumption of raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-born illness.

A 20% gratuity will be added automatically.

Some food may contain nuts, dairy, eggs, shellfish or other allergens. Please notify of any allergy or dietary preferences.

(V) Vegetarian (VE) Vegan (GF) Gluten Friendly (DF) Dairy Free