## PROHIBITION

## **NYC RESTAURANT WEEK SUMMER 2024**

\$45 per person

(Tax & Gratuity Not Included)

## **STARTERS**

TUNA POKÉ CRISPS

Ahi Tuna, Avocado, Cucumber, Sesame Oil, Soy, Crushed Wasabi Peas, Chili Mayo, Crispy Wontons

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CACIO E PEPE MAC & CHEESE POPS

Black Truffle, Ground Pepper, Parmigiano Reggiano, Panko Crust

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SPICY CAESAR SALAD

Chopped Romaine, Caesar Dressing, Spicy Breadcrumbs

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**ARUGULA SALAD** 

Candied Walnuts, Granny Smith Apples, Parmesan Cheese, Balsamic Vinaigrette



WILD MUSHROOM PESTO GNOCCHI

Shiitake Mushrooms, Grape Tomatoes, Parmesan, Crushed Red Pepper, Toasted Breadcrumbs

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PAN SEARED ATLANTIC SALMON

Blistered Cherry Tomatoes, Baby Spinach, Lemon Zest, Balsamic Reduction

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MURRAY'S ORGANIC HALF CHICKEN

Pan Roasted, Mashed Potatoes, Steamed Broccolini, Whole Grain Mustard Sauce

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PROHIBITION CHEESEBURGER

6 oz. Custom Beef Blend, Vermont Cheddar, Caramelized Onion & Tomato Jam, Dijon Mustard, Portuguese Sweet Roll, Parmesan Truffle Fries

## **DESSERTS**

NY STYLE CHEESECAKE Fresh Blueberries

HOUSEMADE WARM BROWNIE CAKE Fresh Whipped Cream

