



NYC RESTAURANT WEEK

MONDAY-FRIDAY, JULY 22-AUGUST 16

\$45 per person

FIRST COURSE

Choice Of:

ROASTED BONE MARROW

peach chutney, cilantro miso, grilled crostini

CHARRED TOMATO SALAD

charred cherry tomato, toasted quinoa, pickled cipollini, cucumber, cotija, charred vinaigrette, fried basil

SPICY TUNA ON CRISPY RICE

seared sushi rice, spicy aioli, jalapeño, scallion, tobiko, wasabi, low-sodium soy sauce, teriyaki glaze; also available as lettuce cups

SECOND COURSE

Choice Of:

AIRLINE CHICKEN BREAST

10 ounce, seared, roasted fingerling potato, herbed wild mushroom confit, brandied mustard cream

SHRIMP LINGUINI

grilled shrimp, pesto cream, parmesan, pine nut, lemon wheel

SALMON*

skin-on fillet, pesto quinoa, avocado, charred serrano, pomegranate seed

THIRD COURSE

Choice Of:

CHEESECAKE & BERRIES

almond flour crust, fresh berry compote, whipped cream

CONCORD CHOCOLATE CAKE

chocolate sponge, chocolate mousse, chocolate glaze

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. THESE ITEMS MAY BE SERVED RAW/UNDERCOOKED OR WILL BE COOKED TO ORDER. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are safe to consume for people with peanut, tree nut, soy, milk, egg or wheat allergies.

Price does not include sales tax or gratuity.