

nyc summer restaurant week 2024 \$60 per person

first course (choice of one)

MAPLE BRAISED PORK BELLY pickled red onion, mustard seeds

BURRATA oven-roasted heirloom tomatoes, pesto

BIBB SALAD hummus, oregano dressing, cilantro oil

second course (choice of one)

5 PEPPER CRUSTED 8OZ PRIME FLAT IRON black pepper, shallot jam

SEABASS broccolini, smoked tomato vinaigrette

BRAISED PORK CHEEKS saffron cream sauce, heirloom carrots, mashed potatoes

third course (choice of one)

CHOCOLATE HAZELNUT MOUSSE hazelnut cookie crumbs

GREEN TEA PROFITEROLE green tea gelato, white chocolate sauce

SUMMER PEACH TART earl grey pastry cream

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of a foodborne illness.

