

# OPHELIA

THE GRAND TERRACE  
AT 3 MITCHELL PLACE

## NYC RESTAURANT WEEK SUMMER 2024 THREE COURSES \$60 PER PERSON

Select One Item From Each Category

### APETIZERS

#### duck confit spring rolls

CABBAGE + SCALLIONS + MUSHROOM +  
PICKLED CARROTS + APRICOT

#### burrata & watermelon salad

BASLSAMIC GLAZE + PISTACHIOS + BASIL +  
CITRUS OIL + FRESH HERBS

#### crispy crab croquettes

JICAMA ROOT + BABY CARROT + WATERMELON  
RADISH + ORANGE + TOGARASHI AIOLI +  
AVOCADO + PASSION FRUIT VINAIGRETTE

### ENTRÉES

#### lobster fra diavolo pasta

SQUID INK LINGUINI + RUSTIC CHERRY  
TOMATO-COGNAC SAUCE + BASIL

#### seared scallops

POMEGRANATE + CRISPY SHALLOTS +  
SWISS CHARD + PURPLE POTATO HASH

#### grilled lamb chops

GARLIC MASHED POTATOES + GRILLED BROCCOLI

### SWEETS

#### chocolate mousse cake

CALLEBAUT CHOCOLATE + ESPRESSO +  
COCOA POWDER

#### tiramisu

MASCARPONE MOUSSE + COFFEE SOAKED  
SPONGE CAKE + COCOA POWDER

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,  
SEAFOOD, SHELLFISH OR EGGS MAY INCREASE  
YOUR RISK OF FOODBORNE ILLNESS

**CUISINE BY CHEF ANTELMO AMBROSIO**

CHEF DE CUISINE RENE RODRIGUEZ