

# L'EXPRESS

NYC RESTAURANT WEEK | SUMMER 2024

DINNER: \$45

## APPETIZERS

SOUP OF THE DAY  
Chef's daily selection

LOCAL WATERMELON SALAD  
Bulgarian feta, mint, pecans, baby arugula & citrus

GRILLED HOMEMADE SAUSAGE  
Savoy cabbage, shaved carrots, cilantro, lime & toasted peanuts

## MAINS

SUMMER VEGETABLES RISOTTO  
Local corn, tomato confit, zucchini, Parmiggiano Reggiano & grilled bread

PAN ROASTED SKATE  
Grilled corn, baby tomatoes, zucchini & roasted peppers coulis

PAN ROASTED PORK TENDERLOIN  
Wild mushrooms, pearl onions, baby carrots, parsnip purée & pork jus

## DESSERTS

HOMEMADE CREME BRULÉE

CREME CARAMEL

SELECTION OF ICE CREAM & SORBET

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NYC RESTAURANT WEEK | SUMMER 2024

LUNCH: \$30

## APPETIZERS

SOUP OF THE DAY  
Chef's daily selection

LOCAL WATERMELON SALAD  
Bulgarian feta, mint, pecans, baby arugula & citrus

GRILLED HOMEMADE SAUSAGE  
Savoy cabbage, shaved carrots, cilantro, lime & toasted peanuts

## MAINS

SUMMER VEGETABLES RISOTTO  
Local corn, tomato confit, zucchini, Parmiggiano Reggiano  
& crispy grilled bread

PAN ROASTED SKATE  
Grilled corn, baby tomatoes, zucchini & roasted peppers coulis

CRISPY PORK SCHNITZEL  
Baby tomatoes, pickled red onions, haricot vert & local greens