

Restaurant Week

Dinner

THREE-COURSE DINNER | 60

First

MARINATED LOCAL BUFFALO BURRATA

wilted tardive, roasted muscat grapes, local foccacia

CAESAR SALAD

rustic crouton, aged parmesan dressing

LOCAL YELLOWFIN TUNA TARTARE

crushed edamame, gochujang dressing, furikake toast

Main

THE KNICK BURGER

short rib-bacon jam, aged cheddar,
charred jalapeño ranch

FAROE ISLAND SALMON

miso - mustard jus

CITRUS ROASTED AMISH CHICKEN

caramelized garlic, white wine jus

Dessert

DEVIL'S FOOD CAKE

whipped chocolate ganache, maldon salt

HOUSEMADE COOKIES



CHARLIE PALMER
STEAK

The Knickerbocker Hotel is dedicated to sourcing our products locally and organically whenever possible. For your convenience, an 18% gratuity will be added to all parties of 6 or more guests to be distributed entirely amongst servers. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs may increase your risk of foodborne illness.

Updated March 2024.

Restaurant Week

Lunch

THREE-COURSE LUNCH | 30

First

MARINATED LOCAL BUFFALO BURRATA

wilted tardive, roasted muscat grapes, local foccacia

CAESAR SALAD

rustic crouton, aged parmesan dressing

LOCAL YELLOWFIN TUNA TARTARE

crushed edamame, gochujang dressing, furikake toast

Main

THE KNICK BURGER

short rib-bacon jam, aged cheddar,
charred jalapeño ranch

FAROE ISLAND SALMON

miso - mustard jus

MAFALDINE

black truffle confit, wild mushrooms, toasted hazelnuts

Dessert

DEVIL'S FOOD CAKE

whipped chocolate ganache, maldon salt

HOUSEMADE COOKIES



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STEAK

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