



NYC Restaurant Week

Dinner Prix-Fixe, Three Courses, \$45

Available every evening, does not include tax or gratuity | No Substitutions

First (choice on 1 per person)

Roasted Beets - quinoa, avocado, pickled strawberries

Caesar Salad - anchovies, parmigiano reggiano, focaccia croutons

Half Dozen Oysters (+\$10) - spicy mignonette, lemon

Second (choice on 1 per person)

Arctic Char - wheatberries, broccoli rabe, lemon-caper sauce

Cavatelli - baby spinach, pistachions, feta, crispy garlic

Grass-Fed Bavette Steak - fingerling potatoes, salsa verde

Dessert (choice on 1 per person)

Buttermilk Panna Cotta - poached rhubarb, brown butter crumble

Affogato - vanilla gelato, double espresso, wafer cookie

Gelato vanilla or dark chocolate

Sorbet lemon-mint