



## NYC Restaurant Week Summer 2024

### THREE COURSES \$60 PER PERSON

Pricing Does Not Include Beverages, Tax or Gratuity | No Substitutions

Select One From Each Category

#### appetizers

##### Dips & Grilled Pita

hummus | baba ghanoush

##### Spanakopita

crispy spinach-feta triangles; spicy feta dip

##### Saganaki Cigars

lemon, spicy honey, sesame

#### entrées

##### Pan-Seared Salmon

citrus-ginger glaze, succotash, micro greens

##### Lamb Chops (2 pieces)

mint relish; Moroccan spice roasted potatoes, sautéed kale

##### Burrata Limoncello Ravioli

Parmesan beet cream sauce, green pea, basil

#### dessert

##### Baklava

filo pastry, chopped walnuts, honey

##### Limone Ripieno

lemon sorbet served in lemon shell

##### Coconut Ripieno

coconut sorbet served in coconut shell