

MANHATTA

Charred Green Asparagus with burrata, hazelnut and nasturtium

Beef Tartare with black sunchoke and Asian pear*

Grilled Gem Lettuce with avocado, sunflower seeds and buttermilk ramp dressing

Hamachi Crudo with kumquat, sesame and saffron*

East Coast Oysters with green tomato and horseradish granite* | Add Caviar | 25

Dry Aged Burger with koji onion, cooper sharp and chips*

Farro Verde with spring mushrooms, nettles and comté

Hudson Valley Trout with turnip, shiitake and nori hollandaise*

Green Circle Chicken with fresh chickpeas and panisse

American Wagyu Bavette with caraflex cabbage and sauce charcuterie*

Sides

Green Salad with buttermilk ranch dressing | 13

Purple Sweet Potato Chips with umami powder | 11

Grilled Turnips with sauce ravigote | 19

Dessert

Chocolate Sabayon Tart with crispy feuilletine

Key Lime Cheesecake with white chocolate and pomegranate

Selection of American cheeses

Executive Chef Justin Bogle

Chef de Cuisine Jon Culbert

NYC Restaurant Week® Summer 2024

THREE COURSE LUNCH MENU

SELECT ONE FIRST COURSE

SELECT ONE SECOND COURSE

SELECT ONE DESSERT

Sides offered a la carte

\$60 PER PERSON

Menu selections are subject to change,
please visit our website at
manhattarestaurant.com to view our most current menus

*Consuming raw or undercooked meats, poultry, seafood, shellfish,
Or eggs may increase your risk of foodborne illness.