



NYC SUMMER RESTAURANT WEEK

July 22nd – September 1st | Including Saturday & Sunday

\$30 Three-Course Dinner Menu

STARTERS

BEET-CURED SALMON*

Swiss Potato Pancake | Salmon Caviar | Lemon Sour Cream*

ALSATIAN FLAMMKUCHEN FLATBREAD

Bacon | Onions | Sour Cream | Gruyere

CHILLED GAZPACHO VEGAN

Pretzel Croutons | Fresh Herbs | Almonds

ARTISANAL BURRATA V

Watermelon & Tomato Salad | Toasted Breadcrumbs | Balsamic | Mint

MAINS

SEARED ATLANTIC SALMON GF*

Summer Corn Salad | Pickled Red Onions | Arugula

ANGUS HANGER STEAK (ADD \$5) GF*

Crushed Truffled Fingerling Potatoes

Shishito Peppers | Chimichurri

NORDIC VEGETABLE STEW GF VEGAN

Barley | Root Vegetables | Cauliflower | Fresh Horseradish

CHICKEN SCHNITZEL

Potato-Cucumber Salad | Sweet Mustard

DESSERTS

CHOCOLATE-OLIVE OIL CAKE GF ALMOND FLOUR

Coffee Chantilly Cream | Sour Cherries gf v

COCONUT RICE PUDDING GF VEGAN

Strawberry Compote | Almonds | EV00

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