

**NYC Restaurant Week  
Summer 2024**

*Lunch Prix-Fixe*  
30

**Starter**

Chilled Asparagus Soup

(GF, DF, VE)

chili oil, pickled ramp, cashew

Fluke Tartare (DF, GF)

coconut, marcona almonds, tobiko

Arugula Salad (GF, V)

endive, pecan, pecorino

**Main**

Peekytoe Crab Roll

oldbay aioli, celery, guindila pepper

Yellowfin Tuna Melt

five cheese blend, togarashi, pickled

red onions, dill

'Nduja Mussels

pork sausage, guajillo, calabrian chili

**First Signature Cocktail**

**Add-On**

**11**

**Full party must participate**

**Max. 6 guests**

**No substitutions**

**NYC Restaurant Week  
Summer 2024**

*Dinner Prix-Fixe*  
45

**Starter**

Chilled Asparagus Soup

(GF, DF, VE)

chili oil, pickled ramp, cashew

Gambas Al Ajillo (DF)

shrimp, pimento, preserved lemon

Fluke Tartare (DF, GF)

coconut, marcona almonds, tobiko

**Main**

Grilled Branzino (GF)

sauce vierge, haricot vert

Faroe Island Salmon

jeweled rice, shoyu butter, oyster mushroom

Smoked Wagyu Burger

Calabrian chili aioli, arugula, tomato pickles

**Dessert**

Thai Milk Cake

cinnamon, pecan, mango

Matcha Panna Cotta (GF)

strawberry, black sesame brittle

**First Signature Cocktail**

**Add-On**

**11**

*Sagaponack*

Asian Mediterranean Seafood

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