



# French Roast

NYC RESTAURANT WEEK | SUMMER 2024

*DINNER: \$45*

## TO START

**FRENCH ONION SOUP**  
croutons and gruyere

**DUCK MOUSSE**  
dried apricot, baguette, whole grain mustard, cornichons

**SPINACH SALAD**  
mango, red onion, cherry tomatoes, feta cheese, cucumbers, red wine vinaigrette

**ESCARGOTS**  
garlic and fine herb butter

## ENTRÉES

**STEAK FRITES**  
hanger steak, hand-cut fries, chimichurri sauce

**BRAISED LAMB SHANK**  
garlic mashed potatoes, mushrooms, red port wine reduction

**BLACKENED SALMON**  
farro beans, swiss chard, grainy mustard maple sauce

**CHOPPED VEGGIE BOWL**  
mixed seasonal vegetables, feta, citrus vinaigrette

**SEAFOOD TAGLIATELLE**  
clams, PEI mussels, shrimp, squid, shaved parmesan cheese, white wine saffron sauce

## DESSERTS

**HOUSE MADE BROWNIE**  
vanilla gelato, pistachio dust, chocolate sauce

**BREAD PUDDING**  
mixed berry compote

**GELATO OR SORBET**  
daily selections



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*LUNCH: \$30*

## TO START

### SOUP DU JOUR

Chef's daily preparation

### CAESAR SALAD

parmesan, croutons, anchovies, romaine

### SPINACH SALAD

mango, red onion, cherry tomatoes, feta cheese, cucumbers, red wine vinaigrette

### ESCARGOTS

garlic and fine herb butter

## ENTRÉES

### STEAK FRITES

hanger steak, hand-cut fries, chimichurri sauce

### CHEESEBURGER

short rib brisket blend, gorgonzola cheese, caramelized onions, fried egg, cornichons, hand-cut fries

### GNOCCHI

mushrooms, broccoli rabe, calbrian pepper, white wine cream sauce

### CHOPPED VEGGIE BOWL

mixed seasonal vegetables, feta, citrus vinaigrette

### MOULES MARINIÈRES FRITES

hand-cut fries

## DESSERT

### GELATO OR SORBET

daily selections