



NYC RESTAURANT WEEK | SUMMER 2024

DINNER: \$45

APPETIZERS

WATERMELON SALAD

feta cheese, Kalamata olives, pickled onion, arugula

SALMON TARTARE

crème fraiche, seaweed salad, sesame lime cilantro parsley dressing

HAMACHI CEVICHE

avocado, crispy tortillas, cilantro lime jalapeño dressing

ENTRÉES

LOBSTER RAVIOLI

shiitake mushrooms, lobster cream sauce

PAN SEARED BRANZINO

green lentils, mixed vegetables, fresh horseradish sauce

SAUCISSE DU JOUR

Chef's choice

DESSERTS

HOMEMADE APPLE TART

vanilla ice cream

PAPAYA CARPACCIO

coco loco ice cream



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LUNCH: \$30

APPETIZERS

WATERMELON SALAD

feta cheese, Kalamata olives, pickled onion, arugula

SALMON TARTARE

crème fraiche, seaweed salad, sesame lime cilantro parsley dressing

PATE DE CAMPAGNE

cornichons, mixed greens, homemade bread

ENTRÉES

TARTE FLAMBÉE

caramelized onions, bacon lardons, Muenster cheese

CHICKEN PAILLARD

hand cut French fries, mixed greens, Dijon sauce

PAN SEARED BRANZINO

green lentils, mixed vegetables, fresh horseradish sauce

DESSERTS

HOMEMADE APPLE TART

vanilla ice cream

PAPAYA CARPACCIO

coco loco ice cream