

# Francie

NYC RESTAURANT WEEK - SUMMER 2024



**3 COURSES • 60**

## FIRST

### BABY LETTUCES

dried vegetables, pistachio, fennel pollen vinaigrette  
*or*

### FRIED ARTICHOKE

meyer lemon, arugula, smoked trout roe  
*or*

### DUCK CONSOMME

garlic chive, dragon carrot

## MAIN

### HALIBUT “GOUJOUNETTE”

frisee, eggplant, rouille  
*or*

### RIGATONI

duck sausage, spigarello, fig  
*or*

### BUCATINI

trumpet mushroom, balsamic, radicchio crema

## DESSERT

### VACHERIN

watermelon, coconut, mint  
*or*

### CHOCOLATE GATEAU

pistachio, raspberry, cocoa nibs

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