

# INDUSTRY KITCHEN

## NYC RESTAURANT WEEK SUMMER 2024

### PRIX-FIXE \$30 PER PERSON

Pricing Does Not Include Beverages, Tax or Gratuity | No Substitutions

**please select one from each category**

### APPETIZERS

#### Truffle Potato Wedges

truffle essence, smoked paprika, fresh herbs, Pecorino Romano

#### Lamb and Feta Meat Balls\*

roasted garlic tomato sauce, tzatziki sauce, herb marinated feta;  
toasted sesame lavash

#### Fattoush Salad

mint, parsley, roma tomato, cucumber, feta, red onion,  
croutons, lemon juice, olive oil, sumac, zaatar

### MAINS

#### Tuscan Kale & Brussels Sprouts

aged Gouda, orange supremes, smoked almonds,  
lemon vinaigrette

#### Roasted Chicken Gnocchi

basil pesto cream sauce, shaved Parmesan cheese

#### Teriyaki Glazed Atlantic Salmon\*

edamame, shiitake mushrooms, Peruvian potatoes,  
pineapple-chili, salsa, kalamansi ginger sauce

#### Margherita Pizza

plum tomato, fresh mozzarella, basil, olive oil

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

**Executive Chef: Jonathan Haffmans | Chef De Cuisine: Saul Pardo**



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# INDUSTRY KITCHEN

## NYC RESTAURANT WEEK SUMMER 2024

### PRIX-FIXE \$45 PER PERSON

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### APPETIZERS

#### **Kung Pao Glazed Brussels Sprouts**

Thai red chili, ginger beer-soy glaze,  
smoked almonds, scallion

#### **Braised Short Rib Bao Buns\***

red cabbage slaw, sweet chili-soy glaze,  
scallion, pickled onion

#### **Lamb and Feta Meat Balls\***

roasted garlic tomato sauce, tzatziki sauce, herb marinated feta;  
toasted sesame lavash

#### **Tuscan Kale & Brussels Sprouts**

aged Gouda, orange supremes, smoked almonds, lemon vinaigrette

### MAINS

#### **Teriyaki Glazed Atlantic Salmon\***

edamame, shiitake mushrooms, Peruvian potatoes,  
pineapple-chili, salsa, kalamansi ginger sauce

#### **Maine Lobster Ravioli\***

oven-roasted tomatoes, sautéed spinach, lobster, ricotta,  
Champagne cream sauce

#### **Pan Seared Chicken Francese\***

lemon-caper sauce; mashed potatoes, roasted  
Brussels sprouts, mache salad

#### **Honeybee Pizza**

plum tomato, mozzarella, hot soppressata, spicy honey

### DESSERTS

#### **Vanilla Crème Brûlée**

Tahitian vanilla, raspberry compote, toasted pistachio, double cream

#### **Buttermilk Panna Cotta**

guava sauce, mint; mango sorbet

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