

GOTHAM

12 E 12

Restaurant Week Dinner *Three Course \$60*

HOUSEMADE BREAD

cultured butter 6

ISLAND CREEK OYSTERS

half dozen, rice wine mignonette, cocktail sauce 26

KAVIARI CAVIAR

baeri sturgeon, egg, crème fraîche, chive, blini 148

HONEYNUT SQUASH SOUP

pickled fresno, sourdough crouton, cilantro

WINTER GREENS SALAD

lettuces, petite herb, radish, sesame vinaigrette

YELLOWFIN TUNA TARTARE

*ginger-yuzu vinaigrette, shiso
togarashi crackers*

BEET ROOT SALAD

harissa, labneh, cocoa nib

MUSHROOM PAPPARDELLE

marsala cream, roasted mushroom, cured egg yolk

SALMON

confit shiitake, charred bok choy, smoked fumé

BRANZINO

fennel, chermoula, capers, blistered peppadew

MUSSELS MARINIÈRE

white wine, crème fraîche, shallots, frites

CHICKEN BREAST

*trumpet mushroom, carrot purée, swiss chard
chicken jus*

SHORTRIB

*crispy potato, kyoto carrot, glazed onion
(\$10 supplement)*

STICKY TOFFEE PUDDING

caramel sauce, yogurt ice cream

FLOURLESS CHOCOLATE CAKE

dark chocolate, salted almond ice cream

SORBET SELECTION

apricot, pear, raspberry

@gothamnewyork

Executive Chef Ron Paprocki
Chef de Cuisine Sebastián Cacho

GOTHAM

12 E 12

Restaurant Week Lunch

Two Course \$45

HOUSEMADE BREAD

cultured butter 6

HONEYNUT SQUASH SOUP

pickled fresno, sourdough crouton, cilantro

WINTER GREENS SALAD

lettuces, petite herb, radish, sesame vinaigrette

YELLOWFIN TUNA TARTARE

*ginger-yuzu vinaigrette, shiso, togarashi
crackers*

BEET ROOT SALAD

harissa, labneh, cocoa nib

MUSHROOM PAPPARDELLE

marsala cream, roasted mushroom, cured egg yolk

BRANZINO

fennel, chermoula, capers, blistered peppadew

CHICKEN BREAST

*trumpet mushroom, carrot purée, swiss chard, chicken
jus*

SHORTRIB

*crispy potato, kyoto carrot, glazed onion
(\$10 supplement)*

~ DESSERT \$12 ~

STICKY TOFFEE PUDDING

caramel sauce, yogurt ice cream

FLOURLESS CHOCOLATE CAKE

dark chocolate, salted almond ice cream

SORBET SELECTION

apricot, pear, raspberry

~ WINE PAIRING \$25 ~

FIRST COURSE

Chateau L'esacrelle, Rhône Blend, Côtes De Provence 2022

SECOND COURSE

12 East 12, Pinot Noir, Willamette Valley, OR 2020

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Chef de Cuisine Sebastián Cacho*