



NYC Restaurant Week® Winter 2026

\$60 with optional wine pairing \$95

APPETIZERS

ROASTED BEET SALAD

YOGURT, PICKLED APPLES, HAZELNUT, BLACKBERRY

SMOKED SUNCHOKE SOUP

JONAH CRAB, CRISPY SUNCHOKE

OYSTERS ROCKEFELLER +

PERNOD, SPINACH, PARMESAN, PANKO

SWORDFISH CEVICHE +

ORANGE, RED ONION, CILANTRO, JALAPEÑO

SEARED OCTOPUS + 5 SUPPL.

PINE NUT, HARISSA, CHICKPEAS

MAIN COURSES

MARKET FISH +

POTATO PUREE, BROCCOLI RABE

PEI MUSSELS

NDUJA BUTTER SAUCE, SOURDOUGH

CELERIAC & MUSHROOM MEZZALUNA

SHORT RIB SUGO, BROWN BUTTER, THYME, PARMIGIANO

CATSKILL CHICKEN

POLENTA, MUSHROOM, CHICKEN JUS

PRIME HANGER STEAK +

FRITES, BEEF JUS

DESSERTS

MEYER LEMON PARFAIT

OLIVE OIL CAKE, MEYER LEMON CURD,
TARRAGON ESPUMA, OLIVE OIL GELATO, CITRUS CRUMBLE

COOKIE PLATE

ASSORTMENT OF COOKIES & CONFECTIONS

MIXED FRUIT SORBET

SERVED WITH VANILLA SHORTBREAD

NYC Jan 20–Feb 12
**RESTAURANT
WEEK®**

Executive Chef Tim Jocz

+ Per the NYC Dept. of Health, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness