

NYC Restaurant Week Winter 2026 Menu

Prix-Fixe Three-Course Dinner
60

APPETIZER

Soup du Jour

Crispy Calamari

Pepperoncini, Caperberries, Pomodoro Sauce
(NF/DF)

Spanish Octopus

Chorizo, Fingerling Potato, Cippolini Onion, Chili
(GF/NF)

ENTRÉE

Local Gemelli Pasta

Basil Pesto, Cherry Tomatoes, Heirloom Carrots,
English Peas, Beech Mushrooms, Imported Parmesan
(NF)

Pan Seared Salmon

Patty Pan Squash, Fioretto, Creamy Farro, Pepperonata
Sauce
(NF)

Grilled Chicken Sandwich

Gruyère Cheese, Piquillo Pepper, Arugula, Aioli,
Ciabatta, Applewood Smoked Bacon +\$2
(NF)

DESSERT

Nutella Crème Brûlée

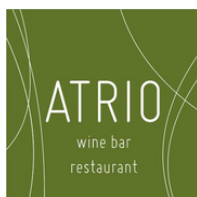
Toasted Hazelnuts, Seasonal Biscotti

Double Chocolate Cake

Meyer Lemon Curd, Ganache, Chantilly Cream
(NF)

Tiramisu

Mascarpone, La Colombe Espresso, Amaretto,
Genoise, Cocoa
(NF)



NYC Restaurant Week

Winter 2026 Menu

Prix-Fixe Two-Course Lunch

(Appetizer + Entrée or Entrée + Dessert)

45

APPETIZER

Soup du Jour

Crispy Calamari

Pepperoncini, Caperberries, Pomodoro Sauce
(NF/DF)

Spanish Octopus

Chorizo, Fingerling Potato, Cippolini Onion, Chili
(GF/NF)

ENTRÉE

Local Gemelli Pasta

Basil Pesto, Cherry Tomatoes, Heirloom Carrots,
English Peas, Beech Mushrooms, Imported Parmesan
(NF)

Pan Seared Salmon

Patty Pan Squash, Fioretto, Creamy Farro, Pepperonata
Sauce
(NF)

Grilled Chicken Sandwich

Gruyère Cheese, Piquillo Pepper, Arugula, Aioli,
Ciabatta, Applewood Smoked Bacon +\$2
(NF)

DESSERT

Nutella Crème Brûlée

Toasted Hazelnuts, Seasonal Biscotti

Double Chocolate Cake

Meyer Lemon Curd, Ganache, Chantilly Cream
(NF)

Tiramisu

Mascarpone, La Colombe Espresso, Amaretto,
Genoise, Cocoa
(NF)