



NYC Winter Restaurant Week 2026 Dinner Three Course Menu \$60

starters

crispy baby artichokes
shaved parmesan, arugula, parsley & lemon

burrata & stone fruit
pickled peppers, pistachio dukkah & sourdough crisp

fried green tomatoes
buttermilk ranch, fine herbs & parmesan

spanish octopus & chorizo
beluga lentils, spanish chorizo, pimenton aioli & fresh herbs

tagliatelle & chanterelles
truffle & parmesan

cavatelli nero, scallop & shrimp
roasted pepper, pickled chiles & lemon
(supp \$5)

mains

scottish salmon
*bicolor corn, sungold tomato, fava beans
& lacinato kale pesto*

cauliflower & pea fritters
*english peas, fava beans, tzatziki, harissa
& pistachio dukkah*

roasted chicken roulade
*potato dumplings, artichoke, hen of the woods,
pickled onion & lacinato kale pesto*

meadowsweet cheeseburger
sharp white cheddar, pickles, bacon jam & fries

american wagyu bavette
*pave potato, charred green onions,
spinach-garlic scape puree & chili crisp`*
(supp \$15)

desserts

flourless chocolate cake
cocoa crunch & coconut anglaise

vanilla panna cotta
fresh berries



NYC Winter Restaurant Week 2026 Dinner Three Course Tastings

wine tasting

\$30 per person

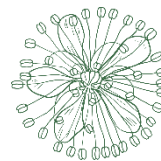
Vermentino
Pala, 'Soprasole' '23
Sardinia, IT

~

Malbec
Fabre Montmayou '22
Mendoza, ARG

~

Prosecco
Bianca Vigna Spumante NV
Glera Veneto, IT



cocktail tasting

\$30 per person

the jam
pisco, blueberry, rosemary, lemon

~

friend of the devil
tequila, jalapeño, agave, lemon, lime

~

midnight cowboy
scotch, espresso, montenegro, orange



**NYC Winter Restaurant Week 2026
Lunch Three Course Menu \$45**

starters

crispy baby artichokes
shaved parmesan, arugula, parsley & lemon

burrata & stone fruit
*apricot, plum, peach, pickled peppers,
pistachio dukkah & sourdough crisp*

fried green tomatoes
buttermilk ranch, fine herbs & parmesan

chorizo, potato & fontina empanadas
avocado-tomatillo salsa verde

spanish octopus & chorizo
*beluga lentils, spanish chorizo, pimenton aioli,
pickled pepper relish & fresh herbs
(supp \$5)*

mains

scottish salmon
*bicolor corn, sungold tomato, fava beans
& lacinato kale pesto*

tagliatelle & chanterelles
truffle & parmesan

roasted chicken roulade
*potato dumplings, soubise, hen of the woods,
broccoli rabe & lemon confit*

meadowsweet cheeseburger
*sharp white cheddar, bacon jam,
bread & butter pickles & fries*

american wagyu bavette
*fries, broccolini, charred scallions,
spinach puree & chili crisp
(supp \$10)*

desserts

housemade ice creams
flavors change daily

housemade sorbets
flavors change daily



**NYC Winter Restaurant Week 2026
Lunch Three Course Tastings**

wine tasting

\$25 per person

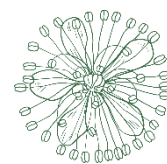
Vermentino
Pala, 'Soprasole' '23
Sardinia, IT

~

Malbec
Fabre Montmayou '22
Mendoza, ARG

~

Prosecco
Bianca Vigna Spumante NV
Glera Veneto, IT



cocktail tasting

\$25 per person

fresh squeezed mimosa
prosecco & fresh squeezed orange juice

~

meadowsweet bloody mary
vodka & meadowsweet bloody mary mix

~

the empress
*empress gin, st. germain,
prosecco & lemon*