



NYC RESTAURANT WEEK®

MONDAY-FRIDAY, JAN 20-FEB 12

\$45 per person*

FIRST COURSE *(select one)*

CRISPY SHRIMP SPRING ROLL

jumbo shrimp, snap pea, pomegranate, yuzu
kosho, chili crisp sauce, scallion

BRISKET TOSTADAS

roasted fajita brisket, smashed pinto bean, radish
de gallo, pickled fresno, cotija, blackberry honey
crema

FIG AND SPINACH SALAD

baby spinach, mint, fig, date, Danish blue
cheese, pomegranate reduction, candied pecan,
white balsamic vinaigrette

SECOND COURSE *(select one)*

SALMON*

pan seared, dauphinoise potato, lardon,
sun-dried tomato, lemon caper sauce, spiced oil,
scallion

PORCINI CRUSTED CHICKEN

pan seared breast, porcini-panko breading,
asparagus, roasted red potato, veal demi, chive

LOBSTER MAC AND CHEESE

whole lobster meat, five cheese sauce, gemelli,
bacon, parmesan herb breadcrumb

THIRD COURSE *(select one)*

BLUEBERRY DOME CAKE

almond cake, blueberry mascarpone mousse,
blueberry jam, mirror glaze, dried raspberry,
gold dust

CHEESECAKE

almond flour crust, strawberry, whipped cream,
choice of raspberry, chocolate, caramel sauce

WINE SPECIAL

\$30 bottle from our curated collection

ask your server for selection

*Price does not include sales tax or gratuity.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. THESE ITEMS MAY BE SERVED RAW/ UNDERCOOKED OR WILL BE COOKED TO ORDER. While we take steps to minimize the risk of cross contact, we cannot guarantee that any of our products are safe to consume for people with food allergies. If you have any food allergies, please notify your server.