



Summer Restaurant Week 2025

Three Dinner Courses for \$60

FIRST COURSE

(choice of)

Ossetra Caviar

Potato Chips, Crème Fraîche, Chives & Egg GF 125*

Wild Arugula Salad

Artichokes, Pine Nuts & Parmesan VG, GF, N

Burrata

Heirloom Tomato, Melon & Basil VG 5*

Chilled Corn Soup

Peekytoe Crab, Corn Chutney & Togarashi GF

Chilled Bouchot Mussels

Tomatillo, Cilanto & Lime

Tuna Crudo

Eggplant, Jimmy Nardello Peppers & Summer Herbs GF 5*

Mushroom a la Greque

Fontina & Crostini VG

Spanish Octopus

‘Nduja, Confit Onion & Romano Beans GF 5*

Ricotta Agnolotti

Corn & Parmesan VG



Tom Colicchio, Chef/Owner

Travis Sowards, Executive Chef

* Supplemental Charge with Three Course Dinner
VG - Vegetarian V - Vegan GF - Gluten Free N – Nuts

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

MAIN COURSE

(choice of)

Tomato Tarte Tatin

Niçoise Olive & Oregano VG

Roasted Cod

Eggplant, Zucchini & Tomato GF

Swordfish

Romano Beans, Potato & Castelvetrano Olives GF 10*

Roasted Salmon

Broccoli di Ciccio, Farro Verde & Lemon Confit

Roasted Chicken

Corn, Cranberry Beans & Smoked Tomato GF

Grilled Duroc Pork Chop

Peppers, Hazelnuts & Sherry Jus GF

Roasted Long Island Duck Breast

Cherries & Spaetzle 10*

Grilled Prime Hanger Steak

Oyster Mushrooms, Creamed Spinach & Bordelaise GF 15*

Braised Lamb Shoulder

Swiss Chard, Golden Raisins & Parsley GF 10*

DESSERT

(choice of)

Melon Sorbet

Watermelon Granita, Lime & Anise Hyssop VG, GF

Olive Oil Cake

Almond Ice Cream & Cherries VG

Buttermilk Panna Cotta

Strawberry, Rhubarb & Tarragon

Pistachio Chocolate Tart

Pistachio Ice Cream & Cocoa Nib N

Artisanal Cheese Plate N 5*

Honeycomb, Golden Raisin Mostarda & Spiced Almonds

* Supplemental Charge with Three Course Dinner



Summer Restaurant Week 2025

Two Lunch Courses for \$45

FIRST COURSE

(choice of)

Wild Arugula Salad

Artichokes, Pine Nuts & Parmesan VG, GF, N

Heirloom Grains Salad

Asparagus, Pistachio & Goat Cheese

Burrata

Heirloom Tomato, Melon & Basil VG 5*

Chilled Corn Soup

Peekytoe Crab, Corn Chutney & Togarashi GF

Ricotta Cavatelli

English Peas, Mint & Parmesan

Short Rib Ravioli

Golden Enoki Mushrooms, Rosemary & Parmesan 5*



Tom Colicchio, Chef/Owner

Travis Sowards, Executive Chef

* Supplemental Charge with Two Course Lunch

VG - Vegetarian GF - Gluten Free N – Nuts

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MAIN COURSE

(choice of)

Tomato Tarte Tatin

Oregano & Nicoise Olive VG

Roasted Salmon

Broccoli di Ciccio, Farro Verde & Lemon Confit

Roasted Cod

Eggplant, Zucchini & Tomato

Braised Chicken Thighs

Corn, Cranberry Beans & Smoked Tomato

Grilled Leg of Lamb

Swiss Chard, Golden Raisins & Parsley GF

Grilled Prime Hanger Steak

Romesco, Sweet Peppers & Bordelaise GF, N 15*

Smoked Wagyu Brisket

Anson Mills Polenta, Roasted Tomato & Horseradish GF 10*

DESSERT

(choice of)

Melon Sorbet

Watermelon Granita, Lime & Anise Hyssop VG, GF 17*

Olive Oil Cake

Almond Ice Cream & Cherries VG 17*

Buttermilk Panna Cotta

Strawberry, Rhubarb & Tarragon 17*

Pistachio Chocolate Tart

Pistachio Ice Cream & Cocoa Nib N 17*

Artisanal Cheese Plate

Honeycomb, Mostarda & Spiced Almonds N 17*

* Supplemental Charge with Two Course Lunch