



AT PIER 26 IN TRIBECA

RESTAURANT WEEK 2026

\$45 • 3 COURSE MEAL

FIRST COURSE

(choice of 1)

New England Clam Chowder ^{sf}

Little-Neck Clams, Celery, Carrots,
Onion, Chive Oil

Caesar Salad

Little Gem, Chopped Kale, Reggiano,
Herbed Breadcrumbs

Margarita Flatbread ^v

Fresh Mozzarella, San Marzano Tomatoes, Fresh Basil

Fig Jam & Burrata Toast ^v

Fig, Sourdough, Burrata, Thyme,
EVOO, Sea Salt
(*enhancement* +6)

SECOND COURSE

(choice of 1)

Pasta Verde ^{v, nuts}

Paccheri, Basil Cream, Roasted Tomato,
Maitake, Burrata, Pistachio

Grilled Atlantic Salmon ^{gf}

Lemon Caper Beurre Blanc, Roasted Potato,
Grilled Broccolini

Herb Roasted Chicken ^{gf}

Butternut Squash Purée, Sautéed Seasonal Vegetable,
Wild Mushroom Jus

Dry Aged New York Strip ^{nuts}

14 Ounce NY Strip, Miso Garlic Butter,
French Fries, Sea Salt
(*enhancement* +19)

THIRD COURSE

(choice of 1)

Lava Cake ^v

Crème Anglaise, Powdered Sugar

Coconut Creme Brulee ^{gf}

Thatian Vanilla Bean, Coconut

Pear & Almond Frangipane Tart ^{nuts}

Roasted Pears, Almond Cream

v: vegetarian vg: vegan gf: gluten-free
sf: shellfish nuts: dish contains nuts