

MANHATTA

Beef Tartare with black sunchoke and Asian pear

Burrata and Peaches with pickled chanterelles, almond miso and nasturtium

Grilled Gem Lettuce with avocado, sunflower seeds and buttermilk ramp dressing

Hamachi Crudo with thomcord grapes, celery, fennel and buttermilk

East Coast Oysters with green tomato and horseradish granité | Add Caviar | 25

Dry Aged Burger with koji onion, copper sharp, and chips

Farro Verde with spring mushrooms, nettles and comté

Olive Oil Poached Cod with sorana beans, red pepper, and mussels

Green Circle Chicken with fresh chickpeas and panisse

American Wagyu with smoked tomato, eggplant and black garlic choron

Sides

Green Salad with buttermilk ranch dressing | 13

Purple Sweet Potato Chips with umami powder | 11

Gold Bar Squash with sauce ravigote | 12

Dessert

Chocolate Sabayon Tart with crispy feuilletine

Olive Oil Cake with strawberry ganache and meringue

Selection of American cheeses

Executive Chef Justin Bogle

Chef de Cuisine Jon Culbert

NYC Restaurant Week® Winter 2026

THREE COURSE LUNCH MENU

SELECT ONE FIRST COURSE

SELECT ONE SECOND COURSE

SELECT ONE DESSERT

Sides offered a la carte

\$60 PER PERSON

Menu selections are subject to change,
please visit our website at
manhattarestaurant.com to view our most current menus