

OCEANS

NYC WINTER RESTAURANT WEEK

three-course prix fixe dinner menu

SMALL PLATES

choice of

SPICY TUNA SUSHI ROLL chopped tuna, cucumber, scallion

CEVICHE TOSTADA green aquachile, avocado, maíz tostar

UNION SQUARE FARMERS MARKET SALAD olive oil, barrel-aged sherry vinegar

WILD MUSHROOM SOUP garlic chives, croutons, thyme

CHARRED SPANISH OCTOPUS marinated gigante beans, wild oregano (\$15 supp)

OCEAN & LAND

choice of

RIGATONI NERI shrimp, mussels, calamari, confit tomato, lemon breadcrumbs

NORWEGIAN SALMON brussels sprouts, trumpet mushrooms, butternut squash

ALASKAN BLACK COD sake glaze, bok choy, edamame, shiitake, yuzu dashi (\$20 supp)

CAULIFLOWER STEAK israeli couscous, almonds, lemon caper vinaigrette

FILET MIGNON 6OZ charred rapini, yukon gold potato purée, madeira jus (\$30 supp)

DESSERTS

choice of

COCONUT RICE PUDDING passion fruit coulis, tahitian vanilla ice cream

CITRUS VACHERIN lemon curd, baked meringue, blood orange sorbet

LIMONCELLO italian liqueur made from lemon zest (2oz pour)

AMARO italian herbal liqueur (2oz pour)

- 60 -

EXECUTIVE CHEF, ANDY KITKO

MENU SUBJECT TO CHANGE