



NYC RESTAURANT WEEK

\$60 PER PERSON

PLEASE CHOOSE ONE FROM EACH SECTION

FIRST COURSE

FLUKE CEVICHE

yuzu, carrot, cilantro

SWEDIOPIAN

sea buckthorn, bunna, mustard, fennel, teff & potato waffle

WINTER SALAD

mixed greens, roasted squash, beets saba

SECOND COURSE

WILD MUSHROOM CURRY

Peat's sustainable mushroom medley, seasonal vegetables, coconut rice, cilantro

D & D SALMON

shiro sobise, falafel, bok choy

HAVATINI 2.0

campanelle, shrimp, crab, uni butter

THIRD COURSE

ORANGE PAVLOVA

vanilla bean whipped cream, blood orange sorbet

SEASONAL SORBET OR ICE CREAM

**This item is served using raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Please inform your server if a person in your party has a food allergy.*



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