



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 soubise, 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

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