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## RESTAURANT WEEK DINNER MENU

Choice of one appetizer, one entree, and one dessert - \$45

### APPETIZER choice of one

#### Goat Cheese Salad

frisée, apple, spiced walnuts, warm goat cheese, cider vinaigrette

#### Italian Meatball

pomodoro sauce, whipped ricotta, sweet italian sausage, grilled batard

#### French Onion Soup

gruyère, sherry, grilled baguette

### ENTRÉE choice of one

#### Miso Glazed Cauliflower

butternut squash purée, petite herb salad

#### Scottish Salmon

saffron fregola, winter squash, edamame, red pepper, fine herbs, caperberry sauce

#### Lamb Lasagna

mornay, lamb ragù, romesco, basil, parmesan

### DESSERT choice of one

#### Coffee Crème Brûlée

#### Sticky Toffee Pudding

#### Assorted Cookies and Milk

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

  
Concrete Hospitality Group





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## RESTAURANT WEEK LUNCH MENU

Choice of one appetizer, one entree, and one dessert - \$30

### APPETIZER choice of one

#### Shaved Cauliflower and Grape Salad

arugula, candied almonds, honey-lemon vinaigrette

#### Italian Meatball

tomato sauce, ricotta, sweet italian sausage, grilled bread

#### French Onion Soup

gruyère, sherry, grilled baguette

### ENTRÉE choice of one

#### Nashville Hot Chicken Sandwich

pepper jack, b&b pickles, aleppo aioli

#### Scottish Salmon

saffron fregola, winter squash, edamame, red pepper, fine herbs, caperberry sauce

#### Lamb Ragú Cavatelli

pecorino, herb breadcrumbs

### DESSERT choice of one

#### Coffee Crème Brûlée

#### Sticky Toffee Pudding

#### Assorted Cookies and Milk

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