

NYC SUMMER RESTAURANT WEEK 2025

\$60 PP

ADD WINE PAIRING \$40 PP
CHOICE OF ONE FROM EACH SECTION

WHIPPED TAHINI

charred pepper relish, crunchy vegetables, grilled bread

BEET SALAD

labneh, pistachio crumble, pomegranates

CAESAR CUPS

endive cups, charred broccoli, garlic crumbs

TUNA TARTARE "CANNOLIS"

spicy tuna, crispy nori, sesame

SHRIMP SCAMPI

toasted garlic, sungold tomatoes, focaccia

SUNGOLD POMODORO TAGLIATELLE

sungold passata, purple and green basil, grana padano

GRTLLED SUMMERTIME SALMON

corn succotash, Jimmy Nardelos, scallions, corn puree

ROASTED HALF CHICKEN

smoky glaze, crispy potatoes, chimichurri, grilled zucchini, marinated onions

MAVEN BURGER

secret schmear, american cheese, pickles, brioche, french fries

GRILLED PORK CHOP

romesco, sweet and sour peppers, sticky glaze

COOKTES & CREAM

miso chocolate chip cookies, vanilla soft serve

PFACH MFIBA PAVIOVA

vanilla pavlova, raspberry sorbet, poached peaches, whipped cream

SEASONAL SORBET



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COOKIES & CREAM

miso chocolate chip cookies, vanilla soft serve

PEACH MEIRA PAVIOVA

vanilla pavlova, raspberry sorbet, poached peaches, whipped cream

SEASONAL SORBET