



Wine & Chocolate Bar

NYC Restaurant Week 2026 Winter Dinner Tasting Experience

\$45 PER PERSON

APPETIZERS - Choose One

AVOCADO FRITTERS (VT)

Fresh avocado encased in herb-infused breadcrumbs, served with a tangy sriracha dip

CITRUS PEARL TUNA CEBICHE (GF)

Refreshing aguachile, sesame seed coated tuna tataki, tobiko pearls

EMPIRE STEAK TARTARE (+\$8) (R)

Rib Eye Steak Tartare, featuring jalapeño, olive oil, brown mustard seeds, capers, cornichons, and shallots, all topped with a quail egg. Served alongside a portion of crispy waffle fries.

CARAMELIZED GOAT CHEESE (VT)

Sweet caramelized goat cheese, mixed field greens toasted walnuts, and baby candied beets

ZESTY LEMON-GARLIC BAKED SHRIMP

Baked in a delicate white wine sauce & hint of chili flakes and a touch of paprika

FIG BERRIES BLACK TRUFFLE BURRATA (VT)

Creamy burrata served with organic fig jam, fresh berries, crumbled walnuts, and toasted rosemary bread

MAINS - Choose One

PICI CACIO DE PEPE PASTA (VT)

Shaved Parmigiano Reggiano, freshly cracked black pepper, and a touch of butter.

Add Shrimp \$14 / Steak \$18
Chicken \$12 / Lobster \$16 (3oz)

CHEESEBURGER

Mixed baby field greens, cornichon, beefsteak tomato, caramelized onion, wild mushroom, melted white cheddar

STIR FRIED KIMCHI

CAULIFLOWER RICE (VG) (DF)

Asian-inspired cauliflower rice paired with carrots, onions, and kimchi, all garnished with sesame seeds, grilled tofu, and a drizzle of hoisin sauce.

ROASTED CHICKEN (GF)

Succulent roasted chicken paired with roasted peppers, baby spinach, and a creamy avocado salsa verde

SEARED BRANZINO (GF), (DF)

charred cherry tomatoes, rainbow radish, and a delicate white wine tomato sauce

GOLDEN LOBSTER RAVIOLI (+\$10)

Delicate lobster-filled ravioli in a rich white wine garlic butter sauce, topped with parmesan, fresh basil, chives, sautéed garlic butter lobster and crispy chips

DESSERTS - Choose One

WARM CHOCOLATE LAVA CAKE

Decadent lava soufflé with vanilla ice cream

CARAMELIZED COCONUT FLAN

Rich caramel glaze, offering a tropical twist on a classic dessert

DARK CHOCOLATE FONDUE

Strawberries, banana, marshmallows, rice crisp treats served with dark chocolate



Please inform your server if you have any dietary restrictions or food allergies. Consuming raw or undercooked meals may increase may increase foodborne illness We are delighted to serve you. Enjoy your experience!



Wine & Chocolate Bar

NYC Restaurant Week 2026 Winter Brunch Tasting Experience

\$30 Per person

STARTERS - Choose One

AVO FRITTERS

Fresh avocado encased in herb-infused breadcrumbs, served with a tangy sriracha dip

CLASSIC HUMMUS DIP

Smooth and creamy chickpea purée, lemon, garlic & evoo

CHEESE & CHARCUTERIE PLATTER

Aged Manchego, Herb Goat Cheese, Bresaola. Served with guava paste, seasonal fruits & toasted bread

NOMAD LOBSTER

CROISSANT (+\$6)

(4oz) Garlic butter lobster with mayonnaise, red cabbage, an orange reduction & garnished with tobiko.

FRUIT BOWL

Assorted seasonal fruits

SMOKY EGGPLANT DIP (VT)

Served with pickled peppers and freshly chopped parsley

SWEET & SAVORY - Choose One

BREAKFAST BURRITO

A spinach flour tortilla stuffed with two farm-fresh scrambled eggs, homemade potatoes, melted mozzarella, and crispy bacon.

FIG BERRIES BURRATA TOAST (VT)

Organic fig jam and fresh berries, crumbled walnuts, creamy burrata served on toasted rosemary olive bread

MARGHERITA GRILLED CHEESE (VT)

homemade marinara, fresh mozzarella, basil, and roasted peppers

AYZA'S AVOCADO TOAST (VT)

smashed avocado, fresh cilantro, orange reduction & radish with sesame seeds

Add smoked salmon \$6 / bacon \$4 / Eggs \$5

K-TOWN SALAD (GF), (DF)

Seared steak tuna coated with crunchy sesame seeds, fresh red cabbage, shredded carrot, watermelon radish, juicy sliced mango, cucumber, quinoa, and honey ginger dressing

MASCARPONE FRENCH TOAST (VT)

pan-seared brioche toast adorned with caramelized peaches, fresh berries, and a drizzle of delicate peach sauce

EGGS BENEDICT

Poached eggs served on house-made croissant, topped with creamy hollandaise sauce. Choose smoked salmon or prosciutto.

STEAK & EGGS - (+\$10) (GF)

5 oz ribeye steak, home-baked potatoes, our secret steak sauce, and two sunny-side-up eggs

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Coffee & Tea Service Included
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