

## 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 the risk of foodborne illness. We are delighted to serve you. Enjoy your experience!

