



# NYC RESTAURANT WEEK

## DINNER MENU

Prix Fixe - Choose one from each course | \$45

### FIRST COURSE

#### Yogurt Rounds

Sumac and za'atar crusted labneh rounds with petit herb salad, Marcona almonds, and sourdough toast

#### Eggplant Unagi

Sushi rice, charred Japanese eggplant, ponzu glaze, thai basil, and togarashi

#### Whipped Ricotta Brioche

Cashew ricotta, tuna crudo, black caviar, avocado mousse, truffle honey, lemon thyme, and dill

### SECOND COURSE

#### Shiitake Maitake Flatbread

Cashew ricotta, caramelized onions, truffle honey, pine nuts, goat cheese, lemon thyme, mint, and porcini powder

#### Korean BBQ Mushroom

Gochujang and honey glazed oyster mushroom skewers skewers, steamed sticky rice, kimchi, scallions, and macho cilantro

#### Lamb Tagine

Served over couscous with caramelized onions, prunes, raisins, vegetable stock, roasted almonds, chickpeas, and preserved lemon

### THIRD COURSE

#### Passionfruit Tart

Brown butter tart, apricot curd, almond orange blossom cream, passionfruit crèmeux, tangerine segments, and gold leaf

#### Chocolate Hazelnut Layer Cake

Chocolate hazelnut crunch, chocolate cake, chocolate mousse, and chocolate mascarpone

### DRINK SPECIALS

**\$30 Bottle of Wine**

**\$2 Off Specialty Cocktails**

Menu available Sunday-Friday

Executive Chef

*Guy Vaknin*

Our menu is entirely vegan and kosher certified. Please inform your server of any allergies or intolerances.

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## BRUNCH MENU



**Prix Fixe | \$30**

Includes one coffee or cocktail

### STARTERS

Select one

**Caviar Bellini**

Potato bellini, smoked salmon cod paté, black caviar, seagrass, and lemon supreme

**Whipped Ricotta Brioche**

Cashew ricotta, tuna crudo, black caviar, avocado mousse, truffle honey, lemon thyme, and dill

**El Gaucho Toast**

Toasted brioche, smoked steak, caramelized onions, lime cilantro aioli, and serrano peppers

### MAINS

Select one

**Pastrami Croissant**

Tender pulled smoked pastrami, sharp cheddar omelet, caramelized onions, lime aioli, and macho cilantro

**Herb Frittata**

Fresh herb frittata, crumbled feta, and avocado on toasted housemade sourdough. Served with a cherry tomato, red onion, and pine nuts salad

**Smoked Salmon Avocado Toast**

Toasted housemade sourdough, smoked salmon, avocado, red onion, herbs, and fried egg

### LOOSE LEAF TEA

Jasmine Pearl

Genmaicha

English Breakfast

Chamomile

Chai

Earl Grey

### COCKTAILS

**Lady Lucid**

Gin, cherry syrup, lemon, prosecco

**Summer Saint**

Mezcal, raspberry, lemon, vanilla, st-germain, prosecco

**Spiced Velvet**

Whiskey, fresh espresso, crème de cacao, spiced heavy cream

### COFFEE

*Choice of oat or almond milk*

Espresso

Americano

Latte

Cappuccino

### SPIRIT-FREE

**Renewal**

Cucumber, lemon juice, club soda

**Golden Oasis**

Pineapple, orange, lime, spiced syrup

**Upside Dawn**

Mango, orange, raspberry, lemon, club soda

**Ruby Flare**

Raspberry, lemon, chai, cherry

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