



# 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

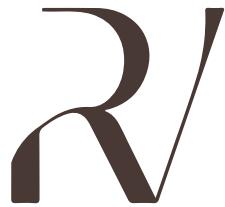
Executive Chef

*Guy Vaknin*

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

# NYC RESTAURANT WEEK

## 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

Executive Chef

*Guy Vaknin*

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