

NYC RESTAURANT WEEK: WINTER 2026

60 per person

Wine Pairing: +24 per person



choice of

Medley Salad - Cucumber, Apple, Sweet Chili

Benton's Country Ham and Cornbread

Hamachi Crudo - Citrus Vin, Pear

Squash Soup - Bone Marrow Agrodolce, Crispy Nudi

Three Brooms Sauvignon Blanc, Single Vineyard, Marlborough, New Zealand 2023

or

Donnhoff Riesling Trocken, Nahe, Germany 2024

choice of

Dry Aged Burger - Butchers Remoulade, Crispy Onions, American Cheese

Pork Belly - Cherry BBQ, Chicories

Grilled Cabbage - Tomato Curry, Gooseberry Pico, Onion Bhaji

Monkfish - Smoked Maitake, Doenjang Jus, Polenta Fritter

Carneros Ranch Chardonnay, California 2023

or

Senorio de Pecina, Rioja Crianza, Spain 2019

choice of

Date Blondie

Vanilla Gelato - Bay Leaf Oil, Almond Thyme Crumble

Gewurztraminer, The Vice Brooklynites 3.0 Napa Valley, California 2023

***By Samuel-Drake Jones
Sommelier Lacey Rozinsky***