

# NYC RESTAURANT WEEK

THREE-COURSE DINNER Monday to Friday only. \$60 per person.

## *CHOICE OF APPETIZER*

### OG CAESAR SALAD V

baby gem, white anchovies, parmesan focaccia croutons, sunchokes, avocado, tomato

### CRISPY BABY ARTICHOKE VG GF

sunchoke purée, crimini, lemon

### ROAST BUTTERNUT SQUASH SOUP V GF

parsnip cream, candied chestnuts, pomegranate glaze

vegan option available upon request

## *CHOICE OF ENTRÉE*

### LEMON ROASTED HERB CHICKEN

baby spinach, pearl onions, au jus, sage

### PAN SEARED WILD SALMON GF

truffle whipped potatoes, grilled asparagus, lobster golden tomato vinaigrette

### BUCATINI AND SWEET SAUSAGE

golden tomatoes, parmigiano, garlic confit, pepperoncini, anchovy bread crumbs

## *CHOICE OF DESSERT*

### MOLTEN CHOCOLATE LAVA CAKE GF

raspberry, malted milk ice cream

### NEW YORK CHEESECAKE

roasted strawberry sauce, graham cracker pine nut crumble

V=VEGETARIAN VG=VEGAN GF=GLUTEN-FREE

Tax and gratuity not included. Strongly encourage entire table participation. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

THE SPLENDID

# NYC RESTAURANT WEEK

TWO-COURSE LUNCH Monday to Friday only. \$45 per person.

## *CHOICE OF APPETIZER*

### WALDORF SALAD V GF

grapes, goat cheese, celery, apple, pomegranate, spiced walnuts, lemon yogurt  
vegan option available upon request

### WARM PISTACHIO BURRATA V GF

sweet cherry tomatoes, avocado, roasted grapes, aged balsamic, basil

### ROAST BUTTERNUT SQUASH SOUP V GF

parsnip cream, candied chestnuts, pomegranate glaze  
vegan option available upon request

## *CHOICE OF ENTRÉE*

### FLAT IRON STEAK GF

glazed onions, cowboy butter

### PAN SEARED WILD SALMON GF

truffle whipped potatoes, grilled asparagus, lobster golden tomato vinaigrette

### BUCATINI AND SWEET SAUSAGE

golden tomatoes, parmigiano, garlic confit, pepperoncini, anchovy bread crumbs

V=VEGETARIAN GF=GLUTEN-FREE

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