

NYC RESTAURANT WEEK®
SUMMER 2026

\$60 with optional wine pairing \$95

APPETIZERS

MARKET SALAD

FARM FRESH GREENS, SUNFLOWER SEEDS, CITRUS HONEY DRESSING

STRAWBERRY GAZPACHO

SHRIMP, AVOCADO, CUCUMBER

OYSTERS ROCKEFELLER +

PERNOD, SPINACH, PARMESAN, PANKO

SWORDFISH CEVICHE +

ORANGE, RED ONION, CILANTRO, JALAPEÑO

SEARED OCTOPUS + 5 SUPPL.

PINE NUT, HARISSA, CHICKPEAS

MAIN COURSES

MARKET FISH +

CONFIT POTATO, SUMMER SQUASH

LOCAL MONK FISH

SUMMER VEG, COUS COUS, ARUGULA, CHIMICHURI

FRUTTI DI MARE FRA DIABLO

CALAMARI, CLAMS, MUSSELS, CARABRIAN CHILLI, SPAGHETTI

CATSKILL CHICKEN

POLENTA, MUSHROOM, CHICKEN JUS

PRIME HANGER STEAK + 10 SUPPL.

FRITES, BEEF JUS

DESSERTS

ORANGE DREAMSICLE PARFAIT ORANGE CREAM, OLIVE OIL CAKE, OATMEAL CRUMBLE, ORANGE SORBET, ESPUMA

MIXED FRUIT SORBET

SERVED WITH VANILLA SHORTBREAD

NYC Jul 20-Aug 15
RESTAURANT
WEEK®

Executive Chef Craig Dima

+ Per the NYC Dept. of Health, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

"NYC Restaurant Week® is a registered service mark of New York City Tourism + Conventions, Inc., and is the original and official Restaurant Week."