

Bryant Park Grill

NYC Restaurant Week
July 20th thru August 16th
3 Course Pre-Fixe
Dinner \$60

First Course

(Choice of One)

Chilled Organic Carrot Soup
bright ginger notes, garnished with
sliced heirloom tomatoes, chives,
moroccan virgin olive oil

Jumbo Shrimp Tempura
spiked tomato dip

Jersey Peach Salad
crisp endive and escarole,
tomatoes, dijon vinaigrette,
herb goat cheese toast

Main Course

(Choice of One)

Grilled Salmon
summer corn pudding, snow peas,
watercress butter sauce

Grilled Chicken Paillard, Roasted
Artichoke, Manchego Cheese &
Chickpea Salad
arugula, fennel, pomegranate seeds,
toasted almonds, smoked paprika

Mushroom Ravioli (Vegan)
spinach, grilled carrots, cherry
tomatoes, maitake mushrooms,
pine nut pesto

Dessert

(Choice of One)

Warm Valrhona Brownie
vanilla bean ice cream,
salted caramel, fleur de sel

Homemade Ice Cream or Sorbet
seasonal selection



Bryant Park Grill

NYC Restaurant Week
July 20th thru August 16th
2 Course Pre-Fixe
Lunch \$45

First Course (Choice of One)

Chilled Organic Carrot Soup

bright ginger notes,
garnished with sliced heirloom tomatoes,
chives, moroccan virgin olive oil

Jumbo Shrimp Tempura

spiked tomato dip

Jersey Peach Salad

crisp endive and escarole, ripe tomatoes,
dijon vinaigrette, herb goat cheese toast

Main Course (choice of One)

Slow Braised

Beef Short Rib Sliders

sweet potato, grilled onion,
piquillo and endive salad

Maine Lobster Roll

lemon garlic aioli, boston lettuce,
scallion, topped with tobiko,
french fries

Mushroom Ravioli (Vegan)

spinach, grilled carrots,
cherry tomatoes, maitake mushrooms,
pine nut pesto

Asian Stir-Fried Eggplant

red peppers and onions, fresh jalapenos and
served with fragrant jasmine rice

