



NYC Restaurant Week: Summer 2026
\$60 per guest

first course | choice of one

WATERMELON SALAD chili lime, feta, basil

WAYGU MEATBALL polenta, pomodoro, basil

BIBB SALAD oven roasted tomato, oregano mustard vinaigrette

second course | choice of one

FILET MIGNON 6oz. mashed potato, sauce au poivre

U3 SHRIMP spice marinade, bulgur wheat, fennel pollen

ROASTED CHICKEN date, preserved lemon

third course | choice of one

BUTTERMILK PANA COTTA mixed berry compote, oat crumble

STRAWBERRY SUNDAE strawberry compote, whipped cream

OLIVE OIL CAKE lemon curd, whipped cream



NYC Restaurant Week: Summer 2026
\$60 per guest

first course | choice of one

WATERMELON SALAD chili lime, feta, basil

WAYGU MEATBALL polenta, pomodoro, basil

BIBB SALAD oven roasted tomato, oregano mustard vinaigrette

second course | choice of one

FILET MIGNON 6oz. mashed potato, sauce au poivre

U3 SHRIMP spice marinade, bulgur wheat, fennel pollen

ROASTED CHICKEN date, preserved lemon

third course | choice of one

BUTTERMILK PANA COTTA mixed berry compote, oat crumble

STRAWBERRY SUNDAE strawberry compote, whipped cream

OLIVE OIL CAKE lemon curd, whipped cream