

# NYC Restaurant Week Winter 2026 Menu

Prix-Fixe Three-Course Dinner  
60

## APPETIZER

### Soup of the Day

Rotation of Chef's Artisanal Soups

### Spring Burrata Salad

Grilled Peach, Heirloom Tomato, Basil Pesto,  
Candied Pistachio, Black Lava Salt  
(GF)

### Chopped Salad

Kale, Goat Cheese, Pine Nuts, Stone Fruit,  
Balsamic Glaze, Olive Oil  
(GF)

## ENTRÉE

### Brick Chicken

Caramelized Onions, Grilled Spring Onions,  
Snap Peas, Radish, Sherry Jus  
(GF/NF)

### Pan-Seared Branzino

Artichoke Hummus, Fried Artichoke,  
Spinach, Lemon Beurre Blanc  
(GF/NF)

### Grilled Chicken Sandwich

Herbed Focaccia, Basil Pesto, Chipotle Aioli,  
Mozzarella, Watercress,  
Applewood Smoked Bacon +\$2  
(NF)

## DESSERT

### Crème Brûlée

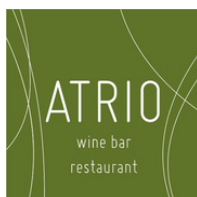
Fresh Berries

### Chocolate Tart

Cherries, Raspberry Coulis  
(NF)

### Sorbet

Lemon, Mango, Raspberry, Green Apple  
(GF/DF/NF/V)



# NYC Restaurant Week Summer 2026 Menu

## Prix-Fixe Two-Course Lunch

(Appetizer + Entrée or Entrée + Dessert)

45

### APPETIZER

#### Soup of the Day

Rotation of Chef's Artisanal Soups

#### Spring Burrata Salad

Grilled Peach, Heirloom Tomato, Basil Pesto,  
Candied Pistachio, Black Lava Salt  
(GF)

#### Chopped Salad

Kale, Goat Cheese, Pine Nuts, Stone Fruit,  
Balsamic Glaze, Olive Oil  
(GF)

### ENTRÉE

#### Brick Chicken

Caramelized Onions, Grilled Spring Onions,  
Snap Peas, Radish, Sherry Jus  
(GF/NF)

#### Pan-Seared Branzino

Artichoke Hummus, Fried Artichoke,  
Spinach, Lemon Beurre Blanc  
(GF/NF)

#### Grilled Chicken Sandwich

Herbed Focaccia, Basil Pesto, Chipotle Aioli,  
Mozzarella, Watercress,  
Applewood Smoked Bacon +\$2  
(NF)

### DESSERT

#### Crème Brûlée

Fresh Berries

#### Chocolate Tart

Cherries, Raspberry Coulis  
(NF)

#### Sorbet

Lemon, Mango, Raspberry, Green Apple  
(GF/DF/NF/V)