

# SOCIETY

— CAFE —

## RESTAURANT WEEK

SUMMER 2026

3 Course Prix-Fixe Dinner

\$60 per person

*Optional Wine Pairing \$30 per person*



### TO START

*Summer Gazpacho Heirloom Tomato, Nardello Pepper, Halal Pastures Cucumber (G)*

*Burratini Halal Pastures Cucumber,  
Mara Des Bois Strawberry,  
Chamomile Vinaigrette, Bee Pollen (G)*

*Lamb Tartare Preserved Lemon, Capers, Smoked Chili, Grilled Bread*

### MAINS

*Grilled Sea Bass Smoked Eggplant Puree,  
Summer Chicory, Tarragon (G)*

*Ricotta Gnocchi Heirloom Tomato, Basil, Caciocavallo (V)*

*Organic Chicken Summer Squash, Sweet Pepper Smoked Eggplant & Corn Puree, (G)*

### DESSERT

*Chocolate S'more Bread Pudding  
Toasted Marshmallow Gelato,  
Graham Tuile (V)*

*Chef's House Sorbet  
Selection of Sorbet made with Fresh Fruit from  
Union Square Greenmarket (V,G)*

*Chef Nicholas McCann*

