

ESSEX

NYC Summer Restaurant Week

July 20th – September 6th | Sunday – Friday

\$45 Three-Course Dinner

Starters

ARTISANAL BURRATA

Heirloom Tomato & Peach Salad | Aged Balsamic (gf, v)

YELLOWTAIL CRUDO

Watermelon | Toasted Almonds | Calabrian Chili | Fresh Herbs (gf, nuts)

WAGYU STEAK TARTARE

Quail Egg | Shallots | Capers | Black Garlic Aioli | Crostini

SAUTÉED GARLIC SHRIMP

Spicy Chorizo | Polenta | Olives (gf)

Mains

SEARED ATLANTIC SALMON

Sautéed Romano Beans | Charred Eggplant Purée | Sauce Vierge (gf)

ANGUS PETITE TENDERLOIN

Fire-Roasted Tomatoes | Olive Mashed Potatoes | Chimichurri (add \$10) (gf)

LION'S MANE MUSHROOM STEAK

Watercress & Summer Vegetable Salad | Red Pepper Demi-Glace (gf, vegan)

ORGANIC FRENCH-CUT CHICKEN BREAST

Roasted Peaches | Summer Corn | Zucchini | Lemon | Mint (gf)

Desserts

CHOCOLATE CRÉMEUX TART

Caramel | Cherries | Espresso Gelato (v)

TAHINI BUTTERMILK PANNA COTTA

Roasted Peach Compote | Chocolate Crumble (gf, v, sesame)

DAILY SORBETS

Fresh Berries (gf, vegan)