

copinette

NYC SUMMER RESTAURANT WEEK

\$45 Three-Course Dinner Menu

APPETIZER

Select One

^{GF} **Arugula Salad**

pears, walnuts, blue cheese, maple champagne vinaigrette

Tuna Tartare

chives, olive oil, shallots, avocado, cucumber, crostini

Super Lump Crab Cake +5 supplement

remoulade sauce, cucumber, onion, tomato salad

^{GF} ^{DF} **Stuffed Tri-Color Peppers**

ground beef, red pepper sauce, pesto, balsamic glaze

MAIN

Select One

^{GF} **Grilled Branzino**

sautéed spinach, garlic mashed potatoes,
lemon, capers, olives, tomatoes, olive oil

^{GF} ^{DF} **Polenta Tower *vegan**

grilled zucchini, squash, mushrooms, cherry tomatoes, balsamic reduction

Chicken Francese

garlic mashed potatoes, white wine, lemon, butter sauce

Pappardelle Ragù

cuts of angus beef strip steak, sweet italian sausage,
tomatoes, rosemary, parmesan

DESSERT

Select One

^{GF} **Peach Melba**

caramelized peaches, vanilla bean ice cream, almonds, raspberry
puree, whipped cream

Warm Brownie Cake

Vanilla ice cream, caramel sauce

DRINK SPECIALS

Peartini

Grey goose pear,
st germain, lemon

15

**Cremant
Sparkling Rosé**

12 gl/ 46 btl

**Pinot Noir
Domaine de L'Aigle**

16 gl / 62btl



NYC Summer Restaurant Week
\$30 Two-Course Menu
Add Dessert for \$4 supplement

APPETIZER

Select One

^{GF} **Arugula Salad**

pears, walnuts, blue cheese, maple champagne vinaigrette

Crispy Tortellini

veal, pork, beef, lemon zest, creme fraiche

Caesar Salad

romaine, hard-boiled egg, croutons, caesar dressing

Super Lump Crab Cake +8 Supplement

remoulade sauce, cucumber, onion, tomato salad

MAIN

Select One

^{GF} **Grilled Branzino**

sautéed spinach, garlic mashed potatoes, lemon, capers, olives, tomatoes,
olive oil

^{GF} **Truffle Risotto**

arborio rice, mushrooms, parmesan cheese, truffle oil

Pappardelle Ragu

pasta with braised cuts of angus beef strip loin, sweet italian sausage,
tomatoes, rosemary, parmesan

Steak Frites +15 supplement

ny strip, peppercorn sauce, sea salt french fries with mesclun greens

DESSERT

+\$4 Supplement

Select One

^{GF} **Peach Melba**

caramelized peaches, vanilla bean ice cream, almonds,
raspberry puree, whipped cream

Petite Madelines

lemon zest, powdered sugar

ADD WINE TO YOUR LUNCH

+18 per person

**Malbec, Terrazas
2023, Mendoza**

**Pinot Grigio, Barone Fini
2024, Valdadige**