

NYC RESTAURANT WEEK

at the bar downstairs

- \$45 per person -

*enjoy a 3-course prix-fixe dinner
available july 20 - september 6 from 5 pm*

starters

wagyu meatballs

whipped burrata, calabrian purgatory sauce, house made focaccia

watermelon carpaccio

straciatella, balsamic pearl, basil (gf)

sheep's milk ricotta & house made focaccia

sheep's milk ricotta, lavender honey, honeycomb, crackers

mains

summer corn risotto

carnaroli, heirloom corn, aged parmesan,
foraged mushroom, truffle (gf)

wagyu top sirloin

8 oz sirloin, charred corn succotash, lime zest,
cilantro, roasted garlic truffle butter

atlantic hake

asparagus, pea purée, lemon, mint apple salad
(gf, df)

desserts

lemon panna cotta

honeyed stone fruit
(df, gf, v)

lavender honey

yogurt cheesecake
strawberry

(df) dairy free (gf) gluten free (v) vegan (vg) vegetarian

consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness. while we offer options to accommodate dietary and allergens restrictions, we are not a gluten-free, nut-free, or dairy-free kitchen and cross-contamination may occur for those that have a higher sensitivity to these allergens. a 20% gratuity will be added to parties of 5 or more.
New York state tax will be added to your order.