

CITY WINERY

NEW YORK CITY

Restaurant Week 2026

DINNER • \$45 • 3 COURSE MEAL

FIRST COURSE

(choice of one)

Mushroom Arancini **v**

Goat Cheese, Wild Mushrooms,
Spicy Tomato Sauce

Burrata **v/gf**

Heirloom Tomato, Basil, Aged Balsamic Vinegar

Watermelon & Feta Salad **v/gf**

Arugula, Feta, Red Onion, Mint, Jalapeno Lime Dressing

SECOND COURSE

(choice of one)

Steak Frites*

8oz Flat Iron, Shoestring French Fries, Chimichurri

+15 supplemental

Spicy Rigatoni alla Vodka **v**

Spicy Vodka Cream Sauce, Rigatoni, Extra Virgin Olive Oil

Seared Salmon* **fsh/gf**

Pan Seared Salmon, Sweet Corn Puree, Grilled Broccolini,
Fennel & Radish Salad

Crabcake Sandwich* **sf**

Lump Crabcake, Old Bay Remoulade, Shredded Lettuce,
Brioche Bun, Mixed Greens

THIRD COURSE

(choice of one)

Citrus Olive Oil Cake **v**

Candied Orange, Whipped Cream, Toasted Almonds

Pistachio Tiramisu **v/nuts**

Whipped Chantilly, Chocolate,
Pistachio Dust

Nutella Flatbread **v/nuts**

Nutella, Strawberries, Roasted Hazelnuts, Cannoli Cream,
Powdered Sugar

\$30 WINE BOTTLE SPECIAL

CHARDONNAY

Sonoma Mountain, CA '24

Tropical aromas
of smoked pineapple,
apricot, and melon.

—OR—

ZINFANDEL

Lodi, CA, '24

Big and bold full of blackberry
jamand nutmeg. The mouth
is soft with loads of berries
and vanilla.

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v: vegetarian **gf:** gluten-free **sf:** shellfish **fsh:** fish **nuts:** contains nuts

*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. These items may be cooked to order menu items may contain or come into contact with wheat / eggs / nuts / and milk. Please alert your server about any serious allergies.

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Burrata **v/gf**

Heirloom Tomato, Basil, Aged Balsamic Vinegar

Crab & Shrimp Dip* **sf**

Lump Crab, Shrimp, White Cheddar, Sriracha,
Toasted Baguette

+6 supplemental

SECOND COURSE

(choice of one)

Croque Monsieur*

Bechamel, Sourdough, Ham, Egg, Gruyere, Mixed Greens

Spicy Rigatoni alla Vodka **v**

Spicy Vodka Cream Sauce, Rigatoni, Extra Virgin Olive Oil

Seared Salmon* **fsh/gf**

Pan Seared Salmon, Sweet Corn Puree, Grilled Broccolini,
Fennel & Radish Salad

CW Burger*

8oz Patty, Lettuce, Tomato, Onion, Pickle, American Cheese,
Secret Sauce, Brioche Bun, Fries Or Salad

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