

MANHATTA

Fluke Crudo, Sungold Kiwi, Aji Amarillo, Avocado

Apulian Burrata, Rose and Lettuce kimchi, Amaretto, Stone Fruit

Spinach Salad, Cantaloupe, Goat Cheese, Pumpkin Seeds, Balsamic

Beef Tartare, Cilantro, Pickled Habanada Pepper, Puffed Rice (Sup 10\$)

Eliche Pasta, Summer Truffle, Mushroom, Pecorino

Berkshire Pork Neck, Gold Bar Squash, Basil, Ramps

Charcoal Sea Bass, Corn, Cilantro, Mussel Escabeche

Dry Aged Burger, Koji Onion, Cooper Sharp, House-Cut Potato Chips

Selection of Cheeses, Homemade Jam, Fruit Bread

Sorbet Plate

Chocolate Mousse, Sobacha, Malt, Corn Silk Ice Cream

Lemon Verbena Semifreddo, Fromage Blanc, Rhubarb Sherbet

Executive Chef Michele Brogioni

Chef de Cuisine Simon Ek

Executive Pastry Chef Rebecca Choi

*Consuming raw or undercooked meats, poultry, seafood, shellfish,
Or eggs may increase your risk of foodborne illness

NYC Restaurant Week® Summer 2026

AVAILABLE ONLY AT LUNCH

TWO COURSE MENU | 60

THREE COURSE MENU | 70

**Menu selections are subject to change,
please visit our website at**

**manhattarestaurant.com to view our most current
menus**