

OCEANS

NYC SUMMER RESTAURANT WEEK

three-course prix fixe dinner menu

SMALL PLATES

choice of

SPICY TUNA SUSHI ROLL chopped tuna, cucumber, scallion

BEEF TATAKI black garlic ponzu, ginger

BURRATA baby heirloom tomatoes, basil pesto, aged balsamic

SUMMER CORN SOUP garlic chives, croutons, thyme

CHARRED SPANISH OCTOPUS marinated gigante beans, wild oregano (\$15 supp)

OCEAN & LAND

choice of

NORWEGIAN SALMON roasted peppers, zucchini, eggplant, hazelnut romesco

ALASKAN BLACK COD miso-sake glaze, bok choy, edamame, shiitake, yuzu dashi (\$20 supp)

LAMB BELLY CASARECCE housemade pasta, lemon breadcrumbs, ricotta

ROASTED EGGPLANT STEAK cauliflower curry, crispy chickpeas, preserved lemon vinaigrette

FILET MIGNON 6OZ charred rapini, yukon gold potato purée, madeira jus (\$30 supp)

DESSERTS

choice of

CHOCOLATE POT DE CREME chantilly cream, shaved dark chocolate

ETON MESS summer berries, pistachio cream, crispy meringue

LIMONCELLO italian liqueur made from lemon zest, 2oz pour

AMARO italian herbal liqueur, 2oz pour

- 60 -

Executive Chef, Andy Kitko