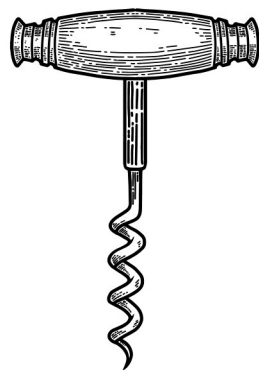


SHARE

SEAFOOD PLATTER* <i>Island Creek Oysters</i> <i>Topneck Clams & Ponzu*</i> <i>Shrimp & Kohlrabi</i> <i>Fluke & Cucumbers*</i>	CHEESE & CRACKERS* <i>Summer Cheeses</i> <i>Benton’s Country Ham</i> <i>Market Pickles</i> <i>Apricot Preserves</i>
58	28

WINE FOR THIS WEATHER



Three glasses of Summer wine selected by our Chefs & Sommeliers.

STARTERS

SNOW PEAS <i>Quinoa, Peanuts, Sesame</i>	CHILLED CUCUMBER SOUP <i>Market Peppers, Tomatoes, Stracciatella</i>
HEIRLOOM TOMATO SALAD <i>Peaches, Coconut, Mint</i>	LUMACHE <i>Asparagus, Black Pepper, Grana Padano</i>
BEEF CARPACCIO* <i>Asparagus, Horseradish, Lemon</i>	

MAINS

GOLDEN TILEFISH <i>Potatoes, Fava Beans, Fennel</i>	PORK CUTLET <i>Cabbage, Treviso, Lemon</i>
SNOWDANCE FARM CHICKEN <i>Onion Rings, Mache, Dijon</i>	BRAISED BEEF SANDWICH <i>Consommè, Horseradish, Pickled Fresno</i>
ROASTED BOK CHOY <i>Chickpeas, Brussels Sprouts, Lime</i>	

DESSERTS

CHOCOLATE FLAN <i>Coffee, Mascarpone, Cara Cara</i>	LEMON PUDDING CAKE <i>Buttermilk, Strawberry, Pistachio</i>
PEACH UPSIDE-DOWN CAKE <i>Cornmeal, Lime, Caramel</i>	RICOTTA SEMIFREDDO <i>Almonds, Strawberries, Rose</i>
SUMMER SORBET <i>Cherry, Peach, Strawberry</i>	

NYC Restaurant Week® Summer 2026

RESTAURANT WEEK LUNCH – 60

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS