



NYC JUL 20 - AUG 16
RESTAURANT
WEEK

**\$60
Dinner Prix Fixe**

Wine Pairing +28

(CHOOSE ONE OF EACH)

STARTER

Strawberry Frisée Salad

Fresh strawberries tossed with frisée, arugula, shaved fennel, feta, and toasted pistachios then finished with a delicate strawberry molasses vinaigrette

Coteaux d'Aix en Provence Rosé 2024

Fried Green Tomatoes with Shrimp Remoulade

Crispy fried green tomato topped with shrimp tossed in creamy remoulade sauce

Root 1 Sauvignon Blanc 2024

Spicy Beef Tartare

Raw beef tenderloin finely chopped and seasoned with creole mustard, capers, and diced red onion topped with a horseradish cream and served with crostinis and house potato chips

Torrevento 'Infinitum' Primitivo 2023

ENTRÉE

Tiny's Gumbo

Our signature dish! Chicken & Andouille, Crab & Shrimp or All-in +5

Gatão Vinho Verde

Gumbo Z'Herbes, a.k.a. Green Gumbo (V)

Lenten vegetarian gumbo with vegetarian roux, leafy greens; swiss chard, collards & kale

Gatão Vinho Verde

Blackened Swordfish

Pan seared cajun-spiced swordfish served over garlic fried rice with parsley, lemon zest, and house pepper blend. Finished with a butter fish sauce and shaved carrots

Kuentz-Bas Riesling 2021 +3

Grilled Petite Tenderloin +5

Grilled tenderloin with a chilled farro salad of tomatoes, red onion, mint, and parsley. Finished with a cold creamy salsa verde for a bright herbaceous lift

Campuguet Tradition Red Blend 2024

Crispy Confit Chicken with Caramelized Onion

Slow-cooked bone-in chicken thigh seared crispy topped with rich caramelized onions on a bed of arugula dressed with house pesto

Tramin Chardonnay 2024 +2

SWEET

Caramel Cornbread Cake

Warm caramel corn bread cake layered with bourbon and topped with a buttery crunchy crumble

Limoncello Tiramisu

Silky lemon curd layered with limoncello-soaked ladyfingers and finished with airy whipped cream

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



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\$45

Three Course Lunch Prix-Fixe

Choose 1 of each

STARTER

Iconic Jazz Fest Crawfish Bread

Creamy cheese with sautéed crawfish, holy trinity aromatics on Leidenheimer French bread, baked golden

Pâté of the South

Chilled pimiento cheese

Strawberry Frisée Salad

Fresh strawberries tossed with frisée, arugula, shaved fennel, feta, and toasted pistachios with a delicate strawberry molasses vinaigrette

SIGNITURE ENTRÉE

Tiny's Gumbo

Our signature dish — chicken & Andouille, crab & shrimp, or All-in +5 made from a velvety roux built on the holy trinity

Gumbo Z'Herbes/Green Gumbo (V)

Vegetarian roux with swiss chard, collard greens, black kale, & parsley

Andouille & Shrimp Jambalaya

A Louisiana-born cousin of Spanish paella. We build a dark roux with tomato paste, smoked Tasso, and Andouille, deglaze with porter beer, then fold in shrimp and aromatic rice until fluffy

Spicy Shrimp Creole

Spicy shrimp in a fresh tomato stew with bacon and the holy trinity — finished with chili oil, toasted garlic chips, and served over aromatic rice

SWEET

Brown Butter Bourbon Bread Pudding

A Louisiana classic. Bread pudding served warm with a brown butter bourbon sauce

Beignets

2 soft pillowy French donuts, fried until golden brown, then dusted with a generous amount of powdered sugar. Made fresh to order