

NYC Restaurant Week
Summer 2026
Dinner Prix-Fixe
45

STARTER

your choice of

YELLOWTAIL TARTARE (GF, DF)

Japanese hamachi, coconut, marcona almonds,
tobiko (served raw)

CURRY MUSSELS (DF)

coconut curry broth, ginger, garlic, shallots,
fresh herbs, served with sourdough

BURRATA SALAD (GF, V)

grilled peaches, watermelon radish, arugula,
citrus vinaigrette

MAIN

your choice of

CHILI LOBSTER ROLL

served Connecticut style (warm)
house made chili oil, scallion, tempura flakes
served with side salad (*sub fries +3.5*)

CRISPY BRANZINO

seasonal greens, mango, watermelon radish, cherry
tomatoes, house citrus-ginger vinaigrette
pair with crabby Jollof rice +9

ROASTED HALF CHICKEN

herb-marinated half chicken, grilled baby bok choy,
roasted rainbow carrots, watermelon radish,
rich natural pan jus
pair with crabby Jollof rice +9

DESSERT

your choice of

THAI MILK CAKE

macarated mango, Thai tea, pecan crumble

COCONUT MANGO SORBET

fresh mango, toasted coconut crumble

First Signature Cocktail

Add-On 12

Full party must participate

No substitutions

Sagaponack