



NYC RESTAURANT WEEK

\$60 PER PERSON

PLEASE CHOOSE ONE FROM EACH SECTION

FIRST COURSE

CORN SOUP

corn gazpacho, heirloom tomato, berbere oil

SWEDIOPIAN

berbere cured salmon, apple water, miso

SUMMER SALAD

compressed watermelon, corn, heirloom tomatoes

SECOND COURSE

NORDIC FOREST CURRY

Peat's sustainable mushroom medley, seasonal vegetables, coconut rice, cilantro

BBQ SALMON

smoked peas, cauliflower, pickled onions

DORO RAMEN

miso- glazed chicken, soft boiled egg, doro wot broth

THIRD COURSE

BUNNA BANANA

lady fingers, brûléed banana, coffee, marscapone

SUMMER PAVLOVA

vegan vanilla bean chantilly, jasmine gelee, macerated strawberries, lemon sorbet

SEASONAL SORBET OR ICE CREAM



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