

GRAND BRASSERIE

NYC RESTAURANT WEEK DINNER 2026

Dinner - \$45 per person
Add a glass of wine \$10

APPETIZER CHOICE

TOMATO GAZPACHO
Cucumber, Garlic Croutons

MELON AU JAMBON DE BAYONNE
Cured Ham

PÂTÉ DE CHAMPAGNE MAISON
Cornichons, Pearl Onions, Dijon Mustard

TARTARE DE SAUMON
Crème Fraiche, Dill, Caper, Radish, Pink
Peppercorn

MAIN CHOICE

RAVIOLI A LA PARISIENNE
Mushrooms, Truffle, Parmesan Cheese

SUPREME DE POULET GRILLE
Heirloom Tomatoes, Confit Lemon, Sauce Vierge

VOL AU VENT
Summer Vegetables, Mushrooms, Veloute Sauce

STEAK FRITES
Skirt Steak, French Fries
Choice of Bordelaise, Peppercom, Maitre d'hotel

DESSERT CHOICE

CRÈME BRÛLÉE
Vanilla Bean Custard, Caramelized Sugar Crust

TARTE TATIN
Apple Tart, Calvados Whipped Cream

STRAWBERRY MOUSSE
Almond Cake, Meringue

Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses.
Although every effort will be made to accommodate food allergies, we are afraid we cannot
always guarantee meeting your needs

GRAND BRASSERIE

NYC RESTAURANT WEEK LUNCH 2026

Lunch - \$30 choice of two
Add a glass of wine \$10

APPETIZER CHOICE

TOMATO GAZPACHO
Cucumber, Garlic Croutons

MELON AU JAMBON DE BAYONNE
Cured Ham

PÂTÉ DE CHAMPAGNE MAISON
Cornichons, Pearl Onions, Dijon Mustard

MAIN CHOICE

RAVIOLI A LA PARISIENNE
Mushrooms, Truffle, Parmesan Cheese

SUPREME DE POULET GRILLE
Heirloom Tomatoes, Confit Lemon, Basil, Sauce Vierge

CROQUE MONSIEUR
Parisian Ham, Gruyere Cheese, Bechamel

DESSERT CHOICE

CRÈME BRÛLÉE
Vanilla Bean Custard, Caramelized Sugar Crust

TARTE TATIN
Apple Tart, Calvados Whipped Cream

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