



Wine & Chocolate Bar

NYC RESTAURANT WEEK

\$45 PER PERSON

THREE COURSE DINNER MENU

APPETIZERS

CHOOSE ONE

PROVENÇAL OLIVE TAPENADE (VG) (GF)

Traditional Provençal olive tapenade served with crisp cucumber and fresh radishes.

SEASONAL MARKET PLATE

A selection inspired by the season and market availability.

ARTICHOKE & SANCERRE

FONDUE (GF) (VT)

French artichoke and Sancerre cheese fondue, served with Belgian endive.

EMPIRE STEAK TARTARE (+\$6)

Hand-cut NY steak tartare, quail egg, baguette and dark chocolate balsamic reduction.

MAINS

CHOOSE ONE

PREMIUM ANGUS CHEESEBURGER

Premium Angus beef, cornichons, beefsteak tomatoes, caramelized onions, wild mushrooms, and melted white cheddar.

PICI CACIO E PEPE (VT)

Hand-rolled pici pasta with Parmigiano Reggiano, freshly cracked black pepper, and butter.

ROASTED CAULIFLOWER & WILD

MUSHROOMS (VG) (GF)

Cauliflower purée, wild mushrooms, roasted cauliflower, crispy Brussels sprouts and truffle oil

BURGUNDY BRAISED

SHORT RIB (+\$8)

Slow-braised short rib, shimeji mushrooms and Burgundy red wine jus.

DESSERTS

CHOOSE ONE

OLIVE OIL GELATO (GF)

olive oil gelato with cocoa nib honey, sea salt and pistachios

CHOCOLATE CAKE

Warm chocolate cake with a molten center

Please inform your server if you have any dietary restrictions or food allergies. Consuming raw or undercooked meals may increase may increase foodborne illness We are delighted to serve you. Enjoy your experience!

