

NYC RESTAURANT WEEK SUMMER 2026

DINNER 3 COURSES \$60*

please select one item from each course

FIRST

Gazpacho Créole

heirloom tomato, marinated peppers, epis

Grilled Prawn & Peach

passion fruit lait de tigre

Mushroom Laab

warm marinated mushrooms, toasted rice, chilies, mint

SECOND

Roasted Hake

watermelon curry, toasted chili

Ras el Hanout Spiced Chicken

braised sweet onion & summer squash

Steak Frites

grilled hanger steak, herb relish, house frites

DESSERT

Strawberry Pavlova

roasted berries, strawberry sorbet, vanilla crème légère

Chocolate Marquise

peanut brittle, rum chantilly cream

*TAXES AND GRATUITY NOT INCLUDED

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

NYC RESTAURANT WEEK
SUMMER 2026

LUNCH
2 COURSES \$45*

please select one item from each course

FIRST

Chilled Tomato & Watermelon Soup
pickled cucumber, toasted chili, basil

Gem Lettuce & Peach Salad
epis-mustard dressing, sesame, puffed rice

Seared Albacore Vinaigrette
whipped avocado, charred green beans, fines herbes

SECOND

Roasted Eggplant Columbo
pickled peppers, coconut rice

Fish & Chips
marinated crispy hake, house frites, remoulade

Le Maison Passerelle Burger
wagyu, caramelized onion, fermented chili, brioche bun

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