

Manuela

RESTAURANT WEEK

\$45

FIRST COURSE (CHOICE OF)

Tomato Tartare
Pickled shallot, Thai basil, crouton

Ajo Blanco
Marcona almond, sherry, cucumber relish, honeydew melon

Stone Fruit Salad
Variations of stone fruit, sheep's milk yogurt, soft herbs

SECOND COURSE (CHOICE OF)

Seared Fluke
Grilled summer squash, basil, cherry tomato

Grass-Fed Strip Loin
Grilled corn and poblano salad, salsa macha

Brooklyn Pasta Lab Trottolo
Garlic scape pesto, Sungold tomatoes

DESSERT (CHOICE OF)

Seasonal Sorbet or Ice Cream

Paris-Brest
Vanilla crème pâtissière, caramel

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS, OUR
DISHES ARE MADE HERE AND MAY CONTAIN TRACE INGREDIENTS

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS