



NYC RESTAURANT WEEK

THREE-COURSE DINNER Monday to Friday only. \$60 per person.

CHOICE OF APPETIZER

CHILLED HEIRLOOM GAZPACHO V, GF, VEGAN
red and yellow tomatoes, chianti vinegar, basil oil

THE SPLENDID WEDGE

iceberg, Point Reyes blue, pancetta, red onion, cherry tomatoes, dill, crispy shallots

AHI TUNA CRUDO GF

preserved lemon, Calabrian chili, extra virgin olive oil

CHOICE OF ENTRÉE

GRILLED ATLANTIC SALMON GF

wild mushroom & asparagus fricassee, glazed baby carrots, truffle vinaigrette

HANGER STEAK AU POIVRE

crisp Yukon gold potatoes, garlic confit, pink peppercorn sauce

BUCATINI PRIMAVERA V

English peas, asparagus, market vegetables, black truffle-Parmesan broth

CHOICE OF DESSERT

WARM CHOCOLATE TORTE GF

vanilla ice cream, raspberry sauce

NEW YORK CHEESECAKE

roasted strawberry sauce, pine nuts

V=VEGETARIAN VG=VEGAN GF=GLUTEN-FREE

Tax and gratuity not included. Strongly encourage entire table participation. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

" ENJOY YOURSELF "