

NYC RESTAURANT WEEK SUMMER 2026

DINNER · 60

Choice of one from each section

TO START

Focaccia

Stracciatella, Anchovy, Tomato Garlic Confit

RAW & COLD

Sea Bream

Kombucha Mulhwe, Rhubarb, Green Strawberries

Bluefin Tuna

Salted Duck Egg, Heirloom Tomato, Finadenne

Wagyu Tartare

Mango, Green Garlic Tofu Mousse, Shrimp Chips

MAIN

King Salmon

Macadamia, Gremolata, Kholrabi

Short Ribs +18

Shishito, Aubergine, Confit Leeks

Branzino

Crab Fat Chermoula, Seasonal Herbs

Pork Collar

Green Almonds, Fermented Plum Compote, Kale

DESSERT

Olive Oil Cake

White Chocolate, Huckleberry, Marscarpone Gelato

Ice Cream Sandwich

Seasonal Flavors

ADD-ONS

Fish Fillet · 25

Skate Sando, White Kimchi Tartar, Comté

Lobster Roll · 33

Brown Butter, Tarragon Aioli, Chips

5g Dutch Baerii Caviar +25

BEVERAGE PAIRING · 35

Summer Wine Series

Spain, Terra Alta, Catalonia · **1st**

2024 Celler Piñol, Raig de Raïm Blanco

Garnatxa Blanca, Macabeo

Raig de Raïm Blanco is an approachable expression of **Garnatxa Blanca** from its spiritual home, Terra Alta. Celler Piñol was among the early champions of quality winemaking in the region and has helped bring international attention to this native variety. The 2024 vintage is unoaked and fruit-driven, showcasing the grape's hallmark combination of richness, freshness, and savory Mediterranean herbs. **Terra Alta is considered the birthplace of Garnatxa Blanca, and Piñol's Raig de Raïm is a textbook example of why the grape has become so compelling.**

Czech Republic, Moravia · **2nd**

NV Milan Nestarec, Postmoderna

Blafränkisch

Postmoderna is Milan Nestarec's tribute to the versatility of Blafränkisch. Rather than expressing a single vineyard or vintage, it blends nine carefully selected barrels from different years into one cohesive wine. Nestarec describes it as a "civil debate" between multiple vintages and sites, where no single component dominates the conversation. The result is a wine that is layered without being heavy—**combining the freshness of cool-climate red fruit with earthy complexity and remarkable balance.** It sits comfortably between the elegance of Austrian Blafränkisch and the energy of contemporary natural wine, while remaining clean, precise, and highly food-friendly.

Portugal, Douro · **Dessert**

Niepoort 10 Year Old Tawny Port

Field blend of traditional Douro grapes

Niepoort's 10-Year Tawny is one of the classic expressions of aged Port. Dirk Niepoort blends wines from old-vine vineyards and ages them for a decade in seasoned oak casks, giving the wine its amber hue and layers of dried apricot, candied orange peel, caramel, and toasted nuts. Despite its richness, the hallmark of Niepoort is freshness—the acidity keeps the wine lifted and incredibly drinkable. It's luxurious without being heavy and makes a beautiful pairing with desserts, cheeses, or simply after dinner