



NYC
Restaurant Week

RESTAURANT WEEK DINNER 60
WINE BOTTLE 40
(RED OR WHITE)



APPETIZERS
(Choice of One)

CHILLED VICHYSOISE SOUP (GF, V)
Creamy Leek & Potato Soup, Chives

DRY ROASTED BEET SALAD (V)
Baby Greens, Baked Goat Cheese Crostini, Spicy Mustard Vinaigrette

SUMMER TOMATO PANZANELLA SALAD (GF, VG)
Vine Ripened Tomatoes, Toasted Garlic Bread, Avocado, Arugula,
Shaved Red Onions, Light Tomato Vinaigrette

ENTRÉES
(Choice of One)

PAN ROASTED ORGANIC SALMON (GF)
Grilled Corn Chowder with Smoked Bacon

BRICK OVEN GLAZED CHICKEN (GF)
Quinoa Pilaf, Black Kale & Sundried Apricots,
Honey Mustard Glaze, Natural Jus

ROASTED JUMBO ASPARAGUS & SWEET PEA RISOTTO (GF, V)
Creamy Rice, Wilted Baby Arugula, Baked Parmesan Cheese

DESSERT
(Choice of One)

STRAWBERRY SHORTCAKE (V)
Macerated Strawberries, Vanilla Whipped Cream

LEMON YOGURT PANNA COTTA (GF, V)
Poached Blueberries

CARROT CAKE (V)
Caramelized Pineapple, Cream Cheese Icing

BILL PEET, EXECUTIVE CHEF



NYC
Restaurant Week

RESTAURANT WEEK LUNCH 45
WINE BOTTLE 40
(RED OR WHITE)



APPETIZERS
(Choice of One)

CHILLED VICHYSOISE SOUP (GF, V)
Creamy Leek & Potato Soup, Chives

GRILLED JUMBO ASPARAGUS FLATBREAD (V)
Green Garlic Pesto, Sundried Tomato, Fontina Cheese

SUMMER TOMATO PANZANELLA SALAD (GF, VG)
Vine Ripened Tomatoes, Toasted Garlic Bread, Avocado, Arugula,
Shaved Red Onions, Light Tomato Vinaigrette

ENTRÉES
(Choice of One)

PAN ROASTED SALMON (GF)
Mexican Street Corn Salad, Cotija Cheese, Lime Sauce

GRILLED MANGO CHICKEN KEBABS
Toasted Coconut Sticky Rice, Wilted Arugula, Mango Vinaigrette

ROASTED GOLDEN BEET RISOTTO (GF, V)
Creamy Rice, Mustard Greens, Baked Parmesan

BILL PEET, EXECUTIVE CHEF

