

L'EXPRESS

NYC RESTAURANT WEEK | WINTER 2025

DINNER \$45

APPETIZERS

SOUP DU JOUR
Chef's daily selection

FARMER'S MARKET WINTER SALAD
Local baby mustard greens, Tuscan kale, granny smith
apples, cranberries, pecans & aged comté cheese

GRILLED DOUBLE PORK SAUSAGE
Haricot verts salad, radish, frisée, pickled red onions & old fashioned mustard

MAINS

BEEF 'POT-AU-FEU'
Poached beef flat-iron, tongue, bone marrow, root vegetables & beef broth

LOCAL FISH OF THE DAY
Celery root purée, baby carrots, baby brussels sprouts & citrus-hazelnut vinaigrette

WINTER SQUASH RISOTTO
Butternut squash, wild mushrooms, duck confit & Parmigiano Reggiano

DESSERTS

ESPRESSO CRÈME BRÛLÉE
Kahlúa & caramelized sugar

PECAN PIE
Vanilla ice cream

L'EXPRESS

NYC RESTAURANT WEEK | WINTER 2025

LUNCH \$30

APPETIZERS

SOUP DU JOUR
Chef's daily selection

FARMER'S MARKET WINTER SALAD
Local baby mustard greens, Tuscan kale, granny smith apples, cranberries, pecans & aged comté cheese

GRILLED DOUBLE PORK SAUSAGE
Haricot verts salad, radish, frisée, pickled red onions & old fashioned mustard

MAINS

LOCAL FISH OF THE DAY
Celery root purée, baby carrots, baby brussels sprouts & citrus-hazelnut vinaigrette

WINTER SQUASH RISOTTO
Butternut squash, wild mushrooms, duck confit & Parmigiano Reggiano

LOCAL PORK SCHNITZEL
Fingerling potatoes, baby arugula salad & homemade tartar sauce