



NYC Restaurant Week Winter 2025 Menu

Two-Course Lunch 45
Three-Course Dinner 60

APPETIZER

Petite Greek Salad *gf/nf*
Gem Lettuce, Heirloom Tomato,
Persian Cucumber, Marinated Feta,
Kalamata Olive Spread, Chianti Vinaigrette

Beet Cured Salmon *gf/df/nf*
Chilies, Radish, Saffron Aioli, Salsa Verde

Soup du Jour

ENTRÉE

Goat Cheese Ravioli
Cranberry Pine Nut Butter, Crispy Sage,
Shaved Zucchini Salad

Roasted Chicken Breast *gf/nf*
Horseradish Smashed Blue Potatoes,
Maple Brussel Sprouts, Tarragon Jus

Skirt Steak
Mashed Potatoes, Za'atar Roasted Carrots,
Chasseur Sauce

DESSERT

Double-Chocolate Cake *nf*
Meyer Lemon Curd, Ganache, Chantilly Cream

Pear Tarlet
Preserved Cherry Sauce

Gelato *gf*
Choice of Vanilla, Chocolate, Mint Chip, Cinnamon