



NYC Restaurant Week
Winter 2025
DINNER
\$60

starters

crispy baby artichokes
shaved parmesan, arugula, parsley & lemon

burrata & winter squash
*delicata & honeynut squashes, brussel petals,
sage-walnut pesto, pistachio dukkah & sourdough crisp*

fried green tomatoes
buttermilk ranch, fine herbs & parmesan

mains

scottish salmon
*parsnip puree, baby carrots, cauliflower,
brussels & lemon beurre blanc*

spiced duck breast
*sweet potato, grilled escarole, mandarin orange,
peanut-almond dukkah, sesame & mole*

tagliatelle & wild mushrooms
truffle & parmesan

roasted autumn vegetables
*wild mushroom barlotto, cauliflower-miso puree,
pickled sultanas & fresh herbs*

desserts

flourless chocolate cake
cocoa crunch & caramel

vanilla panna cotta
apricot & candied pecans

NYC
RESTAURANT WEEK®
Jan 21–Feb 9



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LUNCH

\$45

starters

half dozen chilled east coast oysters

classic mignonette, cocktail sauce & lemon

crispy baby artichokes

shaved parmesan, arugula, parsley & lemon

burrata & winter squash

*delicata & honeynut squashes, brussel petals,
sage-walnut pesto, pistachio dukkah & sourdough crisp*

fried green tomatoes

buttermilk ranch, fine herbs & parmesan

crispy empanadas

avocado-tomatillo salsa verde

mains

tagliatelle & wild mushrooms

truffle & parmesan

fried chicken sandwich

*aji verde, ancho chile,
refried black beans, greens & fries*

meadowsweet cheeseburger

*sharp white cheddar, bacon jam,
bread & butter pickles & fries*

desserts

housemade ice creams

caramel & vanilla

housemade sorbets

passion fruit & cherry

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BRUNCH
\$45

starters

doughnuts

cinnamon sugar & caramel

crispy baby artichokes

shaved parmesan, arugula, parsley & lemon

fried green tomatoes

buttermilk ranch, fine herbs & parmesan

crispy empanadas

avocado-tomatillo salsa verde

mains

french toast

fresh berries, whipped cream & maple syrup

mushroom & fontina omelet

white truffle oil, fine herbs, homefries & local greens

duck pastrami hash & poached eggs

parsley salsa verde & local greens

fried chicken sandwich

*aji verde, ancho chile,
refried black beans, greens & fries*

desserts

housemade ice creams

caramel & almond

housemade sorbets

passionfruit & cherry

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consuming raw or undercooked foods may increase your risk of foodborne illness