



# CUT NYC RESTAURANT WEEK WINTER 2025

\$45 Two Course pre-fix tax and gratuity not included

## FIRST COURSE (CHOICE OF)

### HEIRLOOM APPLE AND ENDIVE SALAD

Shaved Fennel | Candied Walnuts | Shropshire Blue Cheese

OR

### CREAMY CELERY ROOT SOUP

Roasted Field Mushrooms | Truffled Brioche Croutons | Chive

OR

### HAND CUT STEAK TARTAR

Dijon Mustard | Capers | Egg Yolk | Spiced Potato Crisps

## SECOND COURSE (CHOICE OF)

### BRAISED BEEF PAPPARDELLE

San Marzano Tomatoes | Parmigiano-Reggiano

OR

### PAN SEARED LOUP DE MER

Caramelized Cauliflower Puree | Shallot-Caper Barigoule

OR

### CHARGRILLED USDA FLATIRON STEAK (8oz)

Creamy Polenta | Broccolini | Red Wine Bordelaise  
(\$18 Supplement)

## THE SWEET (CHOICE OF)

(\$12 Supplement)

### VEGAN COCONUT PANNA COTTA

Creamsicle Granita | Citrus Segments | Candied Sesame

OR

**WOLFGANG'S FAVORITE FRESHLY BAKED CHOCOLATE CHIP COOKIES**

EXECUTIVE CHEF, LUKE OMARZU

GENERAL MANAGER, MASSIMILIANO CORTESE

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\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness, especially if you have certain medical conditions