

OCEANS

NYC WINTER RESTAURANT WEEK

three-course prix fixe dinner menu

SMALL PLATES

choice of

SPICY TUNA SUSHI ROLL chopped tuna, cucumber, scallion

CEVICHE MIXTO pineapple aguachile, red onion, cilantro

UNION SQUARE FARMERS MARKET SALAD olive oil, barrel-aged sherry vinegar

WILD MUSHROOM SOUP garlic chives, croutons, thyme

CHARRED SPANISH OCTOPUS marinated gigante beans, wild oregano (\$15 supp)

OCEAN & LAND

choice of

FAROE ISLAND SALMON cauliflower couscous, almonds, currants, crispy salsify

RIGATONI NERI shrimp, mussels, calamari, confit tomato, lemon breadcrumbs

ALASKAN BLACK COD sake glaze, bok choy, edamame, shiitake, yuzu dashi (\$20 supp)

BRAISED SHORT RIB coffee ancho chile sauce, baby carrots, horseradish gremolata

FILET MIGNON 6OZ charred rapini, yukon gold potato purée, madeira jus (\$20 supp)

DESSERTS

choice of

KEY LIME PIE graham crumble, candied cherries

WINTER CITRUS VACHERIN blood orange sorbet, lemon curd, baked meringue

CHOCOLATE HAZELNUT ROCHER chocolate sauce, gianduja crisp

LIMONCELLO italian liqueur made from lemon zest (2oz pour)

AMARO italian herbal liqueur (2oz pour)

- 60 -

Executive Chef, Andy Kitko

FEATURED BEVERAGES

WINE

	gls	btl
Prosecco, Nino Franco 'Rustico' Valdobbiadene, Italy	14	5
Pinot Bianco, Elena Walch, Alto Adige, Italy	14	55
Petite Rouge, Pierre Gerbelle, Valle d'Aosta, Italy	14	55

BEER

Stella Artois Lager, BE 5.2%	8
Pilsner-Czech / Wild East, New York 5%	11
IPA - Hazy East Coast / Other Half, New York 7.0%	12

SPIRIT-FREE

GARDEN SPICE	12
<i>seedlip garden, orange juice, fresh citrus, serrano pepper</i>	
EARLY RISER	12
<i>orgeat, fresh lime, coconut water, grapefruit juice</i>	