

SEAFOOD PLATTER

*Island Creek Oysters & Caviar**

*Topneck Clams & Ponzu**

Shrimp & Kohlrabi

*Char & Cucumbers**

52

NYC RESTAURANT® WEEK WINTER 2025 LUNCH

Three Courses— 60

Menu selections are subject to change,
please visit our website at gramercytavern.com
to view our most current menus

WINE PAIRING

Three glasses of Winter selected selected by our Chefs & Sommeliers.

55

STARTERS

MARINATED SCALLOPS*

Hazelnuts, Grapes, Celery

BEETS & CARROTS

Pistachios, Chicories, Burrata

BUTTERNUT SQUASH LUMACHE

Swiss Chard, Brown Butter, Pickled Peppers

SQUASH SOUP

Apples, Collard Greens, Shell Beans

BROCCOLINI SALAD

Almonds, Raisins, Freekeh

BEEF CARPACCIO*

Peppers, Pecorino, Basil

MAINS

ROMANO BEANS

Lentils, Pine Nuts, Apricot

SNOWDANCE FARM CHICKEN

Onion Rings, Mache, Dijon

PORK CUTLET

Mushrooms, Black Garlic, Grana Padano

GOLDEN TILEFISH

Shrimp, Carrots, Freekeh

HANGER STEAK

Cauliflower, Radicchio, Pickled Shallots

ROASTED DUCK BREAST & BACON

Arrowhead Spinach, Turnips, Wild Rice

DESSERTS

APPLE & QUINCE TART

Cinnamon, Pecans, Caramel

HONEY CAKE

Persimmon, Pomegranate, Green Apple

WINTER SORBET

Green Apple, Pear, Cranberry

AMERICAN FARMSTEAD CHEESE

Walnut Sourdough, Fall Jam

DARK CHOCOLATE CAKE

Port, Pear, Mascarpone

GINGERBREAD

Quince, Toffee, Apple Cider