



New York Restaurant Week-Winter 2025

3-Course Menu \$60 per person

APPETIZER

choice of one

TEMPURA BASS BAO BUN
(yrispy herb, chili roasted peanuts, nuoc cham)

HAMACHI CRISPY RICE
Yuzu kosho (switch for avocado available)

MAGURO UNAGI ROLL
(avocado, crunch)

BABY KALE & NAPA CABBAGE SALAD
(little gem lettuce, pickled radish, cashew)

ENTRÉE

choice of one

HALIBUT EN CROUTE
(white curry, long beans)

WHOLE BONELESS AMISH CHICKEN
(green curry, leeks, garlic naan)

WILD MUSHROOM FRIED RICE
(farm egg, truffle)

CRISPY SCALLION NOODLES
(egg noodles, sweet soy)

WHOLE ROASTED CAULIFLOWER
(black bean chili oil, peanut, mint)

DESSERT

choice of one

LEX CHOUX
(hazelnut praline)

CHOCOLATE SESAME BAR
MANGO SORBET
