



NYC RESTAURANT WEEK

\$60 PER PERSON

PLEASE CHOOSE ONE FROM EACH SECTION

FIRST COURSE

HAMACHI

cippollini onions, granny smith apples, fennel

SWEDIOPIAN

berbere-cured salmon, apple water, avocado

WINTER SALAD

delicata squash, endive, baby gem, truffle

SECOND COURSE

WILD MUSHROOM CURRY

Peat's sustainable mushroom medley, seasonal vegetables, coconut rice, cilantro

DAWA DAWA SALMON

tamarind broth, haricots verts, cippollini onions

HAVATINI 2.0

campanelle, shrimp, crab, uni butter

THIRD COURSE

THE CHOCOLATE CAKE

white & dark chocolate, caramel

SEASONAL SORBET OR ICE CREAM

**This item is served using raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Please inform your server if a person in your party has a food allergy.*