

NYC WINTER RESTAURANT WEEK

DINNER MENU - \$42

PLEASE CHOOSE ONE APPETIZER, ONE ENTRÉE, AND ONE DESSERT

APPETIZER

DUCK PROSCIUTTO

Red watercress, tangerines and toasted hazelnuts tossed in sherry vinaigrette

ROASTED CAULIFLOWER PURÉE

Belgium endives, smoked arctic char roe, croutons

WINTER GREENS SALAD

Buttermilk dressing (Add grilled shrimp - \$7)

ENTRÉE

BRAISED VEAL CHEEKS

Red wine braised veal, truffled goat cheese mashed potatoes and market vegetables

ROASTED DORADE

Turkish figs, olives, toasted almonds

BEEF RAVIOLI

House-made mini-ravioli, brandied peppercorn sauce, roasted tri-color baby carrots

MUSTARD WHITE WINE CHICKEN BREAST

Poached chicken breast served on a bed of roasted garlic risotto and market vegetables

DAY BOAT SCALLOPS

Celery root purée, grilled radicchio, and fennel confit

DESSERT

SWEET FRENCH TOAST

Brown butter pears and vanilla ice cream

LAVA CAKE

Crème anglaise and raspberries

TRIFLE

Bread pudding, vanilla mousse and roasted berries



EXECUTIVE CHEF - ROBERT HOHMANN | TAX & 20% GRATUITY NOT INCLUDED