

# LUNCH

SUNDAY - FRIDAY | JULY 23 - AUGUST 17

**NYC** SUMMER 2018  
**Restaurant  
Week**

PLEASE CHOOSE ONE APPETIZER, ONE ENTRÉE, AND ONE DESSERT

## APPETIZER

HEIRLOOM TOMATO SALAD *Pickled walnuts and blue cheese*

SPINACH SALAD *Smoked salmon and lemon dill dressing*

MARKET GREENS *Toasted quinoa and fried shallots (Add grilled shrimp - \$7)*

## ENTRÉE

SCALLOPS *Napa cabbage and apricot slaw*

MISO GLAZED DUCK BREAST *Wasabi mashed potatoes and baby bok choy*

FLAT IRON STEAK *Rosemary glacage shallot and fingerling potato hash*

CAVATELLI *Roasted tomatoes and grilled vegetable ratatouille*

## DESSERT

BLOOD ORANGE & CITRUS YOGURT VERRINE

PEACH CRÈME BRÛLÉE

WARM APPLE TATIN & VANILLA ICE CREAM

- \$26 -

*Gaby*  
BRASSERIE FRANÇAISE

EXECUTIVE CHEF - ROBERT HOHMANN | TAX & 20% GRATUITY WILL BE ADDED