

LUNCH

MONDAY - FRIDAY | JAN 21 - FEB 8

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NYC
RESTAURANT
WEEK®



PLEASE CHOOSE ONE APPETIZER AND ONE ENTRÉE

APPETIZER

BABY BURRATA *Grilled asparagus pancetta hazelnut salsa*

GRUYERE & CRAB QUICHE

MARKET GREENS *Goat cheese, fennel and orange marmalade*

ENTRÉE

PAN-SEARED SCALLOPS *Tabbouleh and herb salad with cider dressing*

DUCK BREAST *Miso almond butter, baby bok choy and king oyster mushrooms*

GRILLED RIBEYE *Stout cream, roasted Brussels sprouts and Toyko turnips (ADD \$5)*

KALE & MUSHROOM RAVIOLI *Ginger butternut squash purée*

DESSERT (ADD \$3)

TRIO OF GOURGRES: CHOCOLATE, LEMON AND RICOTTA

CHEESECAKE BRÛLÉE

BLUEBERRY CLAFOUTIS

- \$26 -



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