



NYC RESTAURANT WEEK WINTER 2026

THREE COURSE DINNER MENU

January 20 - February 12 2026- Daily 4 pm - Close

\$ 60

Per Adult - State Sales Tax & Gratuity Not Included

FIRST COURSE

One Choice Per Guest

SESAME TUNA TARTARE

Sushi-grade yellow fin tuna with shallots, sesame, lime zest, ginger, coriander, fresh lime juice with a panko crumble

CRISPY GOAT CHEESE

Pastry sheets filled with goat cheese and herbs.

BRUSSELS SPROUTS

Sautéed Brussels sprouts with sun-dried tomatoes, garlic, olive oil, and herbs - (Vegan-Gluten Free-Dairy Free)

LEVANT SALAD

Arugula, green apple, beetroot, cranberry, walnuts, Roquefort cheese and orange dressing

CHICKEN CROQUETTES

Crispy organic chicken croquettes with a creamy béchamel filling, served with house-made aioli

FRENCH ONION SOUP

Slow-cooked caramelized onions in a rich beef broth, topped with Gruyère cheese & toasted bread

MAIN COURSE

One Choice Per Guest

COQ AU VIN

Slow-braised bone-in chicken in a Burgundy wine sauce with herbs, onions, mushrooms, carrots, and bacon, Served over mashed potatoes

SEABASS

Pan-seared Mediterranean seabass (fillet) with mashed potatoes, sautéed spinach & lemon butter sauce

LÉGUMES RÔTIS

Roasted seasonal fresh vegetables, tossed with garlic, EVOO & lemon juice (Vegan-Gluten Free-Dairy Free)

FRENCH ONION SPAGHETTI

Spaghetti in savory beef broth with caramelized onions, cheese, and crispy shallots, French-inspired

BEEF BOURGUIGNON

Slow-cooked French beef stew in a rich red wine sauce with carrots, mushrooms, pearl onions, and bacon. Served over mashed potatoes

STEAK FRITES

Angus Hanger Steak Grilled to perfection and finished with au poivre sauce. Served with French fries

SALMON PAVE

Pan seared Atlantic salmon served on creamy green risotto and finished with a Lemon Velvet sauce

SALADE NIÇOISE

Fresh organic mixed greens topped with seared yellow fin tuna, potatoes, eggs, tomatoes, anchovies, Kalamata olives, and dressed with a zesty citrus-herbs vinaigrette

DESSERT

One Choice Per Guest

CRÈME BRÛLÉE

Silky vanilla custard topped with a caramelized sugar crust

SAN SEBASTIAN CAKE

Traditional Spanish Basque cheesecake - perfectly light, creamy and smooth, baked to caramelized perfection

ALMOND CAKE

Gluten-free almond cake with lemon zest, served with vanilla ice cream



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Please let us know if you have any food allergies or special dietary needs