

NYC RESTAURANT WEEK WINTER 2024

MONDAY - FRIDAY LUNCH

PRIX-FIXE \$30 PER PERSON

Pricing Does Not Include Beverages, Tax or Gratuity | No Substitutions

please select one from each category

APPETIZERS

Roasted Butternut Squash Soup

toasted pepitas, Tahitian vanilla & apple compote, pomegranate seeds, parsley

Lamb and Feta Meat Balls*

roasted garlic tomato sauce, tzatziki sauce, herb marinated feta, toasted sesame lavash

Fattoush Salad

romaine. Persian cucumber, sweet cherry tomatoes, radish, red onion, fresh mint, lemon dressing; sumac dusted pita, toasted sesame seed lavash

MAINS

Roasted Chicken Gnocchi

basil past cream sauce, shaved Parmesan cheese

Grilled Atlantic Salmon*

blood orange sauce; horseradish mashed potatoes, roasted root vegetables

Margherita Pizza

plum tomato, fresh mozzarella, basil, olive oil

Executive Chef: Jonathan Haffmans | Chef De Cuisine: Saul Pardo







^{*}consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness