

# INDUSTRY KITCHEN

## NYC RESTAURANT WEEK WINTER 2024

MONDAY – FRIDAY; SUNDAY DINNER

### PRIX-FIXE \$45 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

#### Trio Dips & Chips

beet hummus; labneh, EVOO, dukkha spice; roasted red pepper;  
everything bagel chips

#### Tuscan Kale & Brussels Sprout Salad

aged Gouda, orange supremes, smoked almonds,  
lemon vinaigrette

### MAINS

#### Grilled Atlantic Salmon\*

blood orange sauce; horseradish mashed potatoes,  
roasted root vegetables

#### Maine Lobster Ravioli\*

oven-roasted tomatoes, sautéed spinach, lobster, ricotta,  
Champagne cream sauce

#### Artichoke Pizza

forest mushrooms, Fontina, mozzarella, spinach, truffle essence

#### Honeybee Pizza

plum tomato, mozzarella, soppressata, spicy honey

### DESSERTS

#### Vanilla Crème Brûlée

Tahitian vanilla, dark cherry compote, toasted pistachio,  
double cream

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

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