BURKE & WILLS

Dinner

NYC RESTAURANT WEEK

3-COURSES - $42

WITH PAIRED WINES - $69

WINTER 2019

Chef Jonathan Perez

Small Plates

parsnip soup, vouduvan oil, crispy ginger

baby kale salad, frisee, apple, bacon, blue cheese, walnut vinaigrette

leafy greens, shaved baby roots, fresh herbs, white balsamic vinaigrette

chicken liver mousse, sweet and sour shallots, toast

roasted beets, hazelnuts, poppy seeds-orange vinaigrette

straciatella, toast, za'atar, lemon, sprouts

scallop crudo, poppy seed crème freiche, radish, grapes, sorrel (+$5)

Large Plates

fresh rigatoni, australian lamb ragu, pecorino romano

risotto, winter squash. pumpkin seeds, sage

barramundi, savoy cabbage, sultanas, capers, hazelnut butter

brick pressed chicken, roasted baby roots, salsa verde, au jus

kangaroo burger, arugula, pickle onions, tomato chutney on brioche

grassfed sirloin bavette, triple fried chips, watercress, peppercorn sauce (+$10)

Desserts

bread & butter pudding, toffee sauce, mascarpone chantilly, hazelnuts

affogato, brownie, kahlua gelato, espresso 10

selection of cheese 12