

RESTAURANT WEEK

55 PER PERSON

FIRST COURSE

CHOICE OF

BABY BOK CHOY SALAD

Muscat Grapes, Candied Sunflower Seeds
Creamy Sesame Vinaigrette

CATCH ROLL

Crab, Salmon, Miso-Honey

CRUNCHY RICE CAKES

Tuna Tartare, Wasabi Tobiko Kaluga Caviar

WAGYU GYOZA +15

Japanese Miyazaki, Serrano Chili, Amazu Ponzu

SECOND COURSE

CHOICE OF

HERB ROASTED BRANZINO

Creamy Vegetable Basmati Rice

SALMON A LA PLANCHA

Market Side Salad, Jalapeño Cucumber Emulsion (GF)

TRUFFLE MUSHROOM SPAGHETTI

Wild Mushroom Ragu, Truffle Cream

MISO WAGYU FLATIRON STEAK +20

6oz, Stone Axe Farms, Kabayaki Glaze, Mushroom Crust

DESSERT

CHOICE OF

“HIT ME” CHOCOLATE CAKE

Liquid “Klondike”, Roasted White Chocolate Ice Cream
Brownie, Devil’s Food Cake (GF)

HOUSEMADE ICE CREAM & SORBET

Seasonal Assortment

WINE FEATURES

65 PER BOTTLE

MARTIN RAY “SYNTHESIS” Cabernet Sauvignon, Napa Valley, 2023

FERRARI CARANO “FUME BLANC” Sauvignon Blanc, Sonoma, 2024

LE ROI DES PIERRES Rose, Sancerre, 2021

LUCA PARETTI ROSE Veneto, Italy, NV

CATCH

NEW YORK

V | GF INDICATES DISHES THAT ARE PREPARED VEGAN | GLUTEN FREE.

OTHER ITEMS MAY BE MODIFIED UPON REQUEST. PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES BEFORE ORDERING.