

LUNCH

MONDAY - FRIDAY | JAN 21 - FEB 8

JAN 21-FEB 8

NYC
RESTAURANT
WEEK®



PLEASE CHOOSE ONE APPETIZER AND ONE ENTRÉE

APPETIZER

BABY BURRATA *Grilled asparagus pancetta hazelnut salsa*

GRUYERE & CRAB QUICHE

MARKET GREENS *Goat cheese, fennel and orange marmalade*

WINE SPECIAL

12

JOEL GOTT OREGON PINOT GRIS 2015

NEWTON CHARDONNAY SKYSIDE 2016

TRINITY OAKS MERLOT 2016

NEWTON CABERNET SAUVIGNON,
SKYSIDE, 2016

ENTRÉE

PAN-SEARED SCALLOPS *Tabbouleh and herb salad with cider dressing*

DUCK BREAST *Miso almond butter, baby bok choy and king oyster mushrooms*

GRILLED RIBEYE *Stout cream, roasted Brussels sprouts and Toyko turnips (ADD \$5)*

KALE & MUSHROOM RAVIOLI *Ginger butternut squash purée*

DESSERT (ADD \$3)

TRIO OF GOUGÈRES: CHOCOLATE, LEMON AND RICOTTA

CHEESECAKE BRÛLÉE

BLUEBERRY CLAFOUTIS



EXECUTIVE CHEF - ROBERT HOHMANN | TAX & 20% GRATUITY WILL BE ADDED