

OCEANS

3-COURSE TAKEAWAY DINNER

49 - available for pick up or delivery

SMALL PLATES

choice of

SPICY TUNA ROLL chopped tuna, cucumber, scallion

UNION SQUARE FARMERS MARKET SALAD extra virgin olive oil, barrel-aged sherry vinegar

WILD MUSHROOM SOUP garlic chives, croutons, thyme

OCEAN & LAND

choice of

FAROE ISLAND SALMON cauliflower couscous, almonds, currants, crispy salsify

BRAISED SHORT RIB coffee ancho chile sauce, celery, baby carrots, horseradish gremolata

LAMB CASARECCE house-made pasta, lemon breadcrumbs, ricotta

DESSERT

choice of

STRAWBERRY CHEESECAKE meringue tuile, toasted streusel

WARM DOUGHNUTS cinnamon sugar, milk chocolate sauce

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Executive Chef, Andy Kitko