

OCEANS

NYC RESTAURANT WEEK

two-course dinner menu

SMALL PLATES

choice of

UNION SQUARE FARMERS MARKET SALAD

extra virgin olive oil, barrel-aged sherry vinegar

WILD MUSHROOM SOUP

garlic chives, croutons, thyme

SPICY TUNA MAKI ROLL

CHARRED SPANISH OCTOPUS

marinated gigante bean, wild oregano (10 SUPPLEMENT)

OCEAN & LAND

choice of

FAROE ISLAND SALMON

cauliflower couscous, almonds, currants, crispy salsify

LOBSTER ROLL

maine lobster salad, celery, house-made top split bun

BRAISED LAMB BELLY CASARECCE

house-made pasta, lemon breadcrumbs, ricotta

BRAISED SHORT RIB

coffee ancho chile sauce, celery, baby carrots, horseradish gremolata (15 SUPPLEMENT)

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Executive Chef, Andy Kitko