

OCEANS

NYC RESTAURANT WEEK

two-course lunch menu

SMALL PLATES

choice of

MAGURO MAKI SUSHI yellowfin tuna sushi roll

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

WILD MUSHROOM SOUP garlic chives, croutons, thyme

CHARRED SPANISH OCTOPUS marinated gigante beans, wild oregano (\$10 supplement)

OCEAN & LAND

choice of

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

ALASKAN BLACK COD sake glaze, bok choy, edamame, shiitake, yuzu dashi (\$15 supplement)

FREE RANGE CHICKEN PAILLARD basil pesto, shaved vegetables, yogurt dressing

SHORT RIB & PORCINI CASARECCE house made pasta, caramelized onions

- 30 -

Executive Chef, Andy Kitko

OCEANS

NYC RESTAURANT WEEK

three-course dinner menu

SMALL PLATES

choice of

SPICY TUNA SUSHI ROLL chopped tuna, cucumber, scallion

CEVICHE MIXTO pineapple aguachile, red onion, cilantro

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

WILD MUSHROOM SOUP garlic chives, croutons, thyme

CHARRED SPANISH OCTOPUS marinated gigante beans, wild oregano (\$10 supplement)

OCEAN & LAND

choice of

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

RIGATONI NERO shrimp, mussels, calamari, confit tomato

ALASKAN BLACK COD sake glaze, bok choy, edamame, shiitake, yuzu dashi (\$15 supplement)

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

FILET MIGNON 6OZ charred rapini, yukon gold potato purée, madeira jus (\$15 supplement)

DESSERT

choice of

CHOCOLATE TRUFFLE TORTE candied cherries, cherry coulis

VANILLA CHEESECAKE winter citrus, oat streusel

- 60 -

Executive Chef, Andy Kitko