

OCEANS

NYC SUMMER 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 NERI shrimp, mussels, calamari, confit tomato, lemon breadcrumbs

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

CAULIFLOWER STEAK israeli couscous, almonds, lemon-caper vinaigrette

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

DESSERT

choice of

COCONUT RICE PUDDING passion fruit coulis, tropical fruit salsa

VANILLA PANNA COTTA white peach gelee, peach compote

BANOFFEE PIE banana custard, vanilla chantilly, toffee sauce

LIMONCELLO talian liqueur made from lemon zest - 2 oz pour

AMARO Italian herbal liqueur - 2 oz pour

- 60 -

Executive Chef, Andy Kitko