



**NYC RESTAURANT WEEK WINTER 2019**

**DINNER**  
**\$42 PER PERSON**

Executive Chef Nicolas Houlbert

**APPETIZER**  
CHOICE OF

**Cider cured salmon**

beetroot, Braeburn apple, candied pecans

**Burrata**

pear, roasted hazelnut, black truffle

**Pressed chicken terrine**

piccalilli, watercress

**ENTRÉE**  
CHOICE OF

**Braised duck leg**

Swiss chard, quince, walnut & pomegranate

**Salt baked celeriac**

broccoli rabe, king oyster mushrooms, parsley & caper

**Roasted cod**

cauliflower, mussels, green sauce

**DESSERT**  
CHOICE OF

**Chocolate almond bread pudding**

bourbon English cream

**Sticky toffee pudding**

toffee sauce

**Citrus Eton mess**

lemon curd, winter citrus Chantilly cream