



NYC RESTAURANT WEEK WINTER 2019

LUNCH
\$26 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