



NYC RESTAURANT WEEK SUMMER 2019
Dinner Three Course 42.

APPETIZER

CHOICE OF

Chicken liver & foie gras parfait

orange, carrot, toasted brioche

Summer lead salad

golden zucchini and pickled cucumber

Watermelon and tomato gazpacho

black sesame and comté

ENTRÉE

CHOICE OF

Braised short rib

crispy shallot rings and young vegetables

“Paella” risotto

sea fennel, mussels, shrimp and tempura samphire

Roasted chicken

green asparagus and lemon sherry sauce

DESSERT

CHOICE OF

Colston basset stilton

ruby port reduction, waldorf salad

Sticky Toffee Pudding

with butterscotch and vanilla ice cream

Warning: consuming raw or undercooked meats, eggs, poultry, or seafood may increase your risk of foodborne illness.
Please contact your waiter if you require any information regarding allergies or intolerances.

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