



NYC RESTAURANT WEEK SUMMER 2019
Lunch Two Course 26.

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 comte

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

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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