



## NYC RESTAURANT WEEK MENU

Two-course lunch | Monday – Friday | \$45/person

### 1st Course (choose one)

#### ROASTED RED PEPPER HUMMUS

everything spice, tahini, red peppers and pita (vv)

#### MALIBU NACHOS

queso, black beans, salsa roja, sour cream, scallions  
cilantro (v-gf)

#### VEGAN COCONUT CEVICHE

lime, peppers, red onion, coconut, pineapple (v-gf)

---

### 2nd Course (choose one)

#### GRILLED CHICKEN SANDWICH

tomato, red onion, lemon aioli, arugula  
broccoli mashed potatoes

#### GREEK GREEN GODDESS SALAD

arugula, celtuce, kalamata olives, tomato  
cucumber, red onion feta cheese (v-gf)

#### SURFER'S SALMON POKE BOWL

crudo salmon, brown rice, avocado, marinated  
cucumbers, wakame salad sprouts, habanero ponzu  
everything furikake (gf)

v – vegetarian | vv – vegan | gf – gluten-free

\*consuming raw or undercooked meats, poultry, seafood,  
shellfish, or eggs may increase your risk of foodborne illness





## NYC RESTAURANT WEEK MENU

Three-course dinner | Monday – Friday | \$60/person

### 1st Course (choose one)

#### AVOCADO HUARACHE

jalapeño ricotta, cilantro, lime (v)

#### MALIBU NACHOS

queso, black beans, salsa roja, sour cream, scallions  
cilantro (v-gf)

#### GRILLED YELLOW CORN AND SUN GOLD TOMATO

red onion, mint, lemon and calamansi dressing (vv-gf)

---

### 2nd Course (choose one)

#### PINK SHRIMP TACOS

purple cabbage, guacamole, mint (gf)

#### P.E.I. MUSSELS

lemongrass, thai basil, dried chili, coconut juice  
glass noodles

#### ROASTED ORGANIC CHICKEN BREAST

chili marinade, pepper, onion, roasted potatoes (gf)

---

### 3rd Course (choose one)

#### BLACK FOREST CAKE

vanilla chantilly and cherries (v)

#### HOUSEMADE ICE CREAM & SORBETS

v – vegetarian | vv – vegan | gf – gluten-free

\*consuming raw or undercooked meats, poultry, seafood,  
shellfish, or eggs may increase your risk of foodborne illness

