

RESTAURANT WEEK

DINNER

60 per person

FIRST COURSE

CHOICE OF

TRUMPET MUSHROOM CARPACCIO (v)
fennel barigoule, hazelnuts, parmesan

YELLOWTAIL TUNA CRUDO
avocado, radish, black sesame

TIE DYE SALAD (v)
boston bibb, roasted beets, pistachio
cypress grove goat cheese, blackberry vinaigrette

SPANISH OCTOPUS +8
marble potatoes, olive aioli, salted orange

MAIN COURSE

CHOICE OF

HEARTY CARROT BOLOGNESE (v)
whole wheat lumache, braised mushrooms & walnuts

FAROE ISLANDS SALMON
summer beans, sorrel, smoked citrus butter

HALF ROASTED CHICKEN
thumbelina carrot, tokyo turnip, sherry, watercress

MARINATED SKIRT STEAK +10
shiitake, calabrian chimichurri

DESSERT

CHOICE OF

LEMON TORTA CAPRESE
lemon ginger curd, toasted meringue

TIRAMISU
lady finger sponge, mascarpone cream, cold brew foam

RESTAURANT WEEK

LUNCH

45 per person

FIRST COURSE

CHOICE OF

KING SALMON TARTARE
snap pea, turmeric, mint

LIONI BURRATA (v)
nettle-almond pesto, green tomato
semolina cracker

EMPIRE CAESAR SALAD
castelfranco, baby romaine, anchovy
caperberries, parmesan, croutons

MAIN COURSE

CHOICE OF

HEARTY CARROT BOLOGNESE (v)
whole wheat lumache, braised mushrooms & walnuts

CHINESE CHICKEN SALAD
cabbage, water chestnuts, almonds

GRILLED DORADE
caper, radish, fennel, Meyer lemon

MARINATED SKIRT STEAK +10
shiitake, Calabrian chimichurri

DESSERT

CHOICE OF
supplement 11

LEMON TORTA CAPRESE
lemon ginger curd, toasted meringue

TIRAMISU
lady finger sponge, mascarpone cream, cold brew foam