

NYC Restaurant Week Summer 2023

Prix fixe \$60

Half dozens of Oysters +\$18

Appetizers

Fried Calamari
Whipped Ricotta, Hot Honey Sweet Chili Sauce

Popcorn Shrimp
Creamy Spicy Sauce, Bonito Flakes

Branzino Crudo
Citrus Sake Sauce

Vegan Ceviche
Tofu, Ponzu Sauce

Wagyu Gyoza + \$10
Cremini Mushrooms, Truffle Sauce

Main

Salmon
Fingerling Mustard Potato, Vegetable tartare

Mushroom Truffle Risotto
Seasonal Truffle and Parmesan Shavings

Kale Salad
Apple, Corn, Red Onions, Pecorino Romano, Apple Vinaigrette

Spicy Shrimp Rigatoni
Arabbiata Sauce, Butter, Shaved Parmesan

Pan Seared Scallops +\$10
Lemon Brown Butter Sauce, Squid Ink, Farro Risotto

Desserts

Lava Cake
Profiteroles