

palo santo

NYC RESTAURANT WEEK - THREE COURSE PRIX FIXE MENU \$45

Please note our menu changes daily, this is just a sample of the items that may be available during restaurant week!

appetizer, main course, & dessert

APPETIZERS

tortillas & avocado

chilatole soup roasted poblano pepper / sour cream / corn / epazote

hearts of palm fuyu persimmon / pistachios / sunflower shoots

squash blossom quesadilla homemade tortilla / quesillo / queso fresco

mahi mahi ceviche sweet potato / boiled hominy / maiz / cilantro

anticuchos chicken livers and hearts / chili aoli / chili paste

TACOS

rajas con crema / grilled fish / chicken mole

MAIN COURSES

jackfruit stew coconut milk / jasmine rice / bok choy / green coconut

scallops a la plancha japanese turnip puree / pesto / arugula flower

platano relleno grass-fed beef / quesillo / avocado salad

slow-cooked berkshire pork roasted pineapple / tortillas / adobo

grass-fed skirt steak chimichurri / grilled scallions / fried yuca

POSTRES

mango sorbet

vanilla panna cotta blueberry

chocolate pecan bread pudding vanilla ice cream

coconut tres leches pineapple

flourless almond orange cake whipped cream

20% service fee will be added to parties of six or more* \$2.99 fee is charged for each card transaction

"Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness"

Please alert your server of any food allergies. All of your food will be made to order. We appreciate your patience.