



NYC RESTAURANT WEEK

July 20th - August 16th 2026

Three Course Prix-Fixe Dinner Menu 60PP
Optional Wine Pairing 24pp

— Curated by Executive Chef and Owner, Javier Suarez —

RAW BAR

Raw Bar Oysters Are Supplemental +

CHEF'S SELECTION: ½ Dozen +24 | 1 Dozen +45

Cocktail Sauce • Fresh Horseradish • Tequila Mignonette • Cucumber Salad

FIRST COURSE

choice of

CRAB CAKES Frisée Salad, Bell Peppers, Herbs, Garlic Aioli - Add Caviar (+18)

CAESAR SALAD Gem Lettuce, Anchovies, Shaved Parmesan, Homemade Caesar Dressing

GOAT CHEESE SALAD Mixed Greens, Dried Cherries, Candy Walnuts, Truffle Balsamic Vinaigrette

SECOND COURSE

choice of

MUSSELS FRA DIAVOLO Spicy Tomato Sauce, Fine Herbs

HERB-ROASTED HALF CHICKEN Herb Roasted Potato, Brussel Sprouts, Chicken Au Jus

BRANZINO Pan-Seared Fillet, Sautéed Broccolini, Livornese Sauce, Finished With Lemon Olive Oil

WILD MUSHROOM TAGLIATELLE Shitake, Crimini, Portobello, White Wine Sauce & Herbs

BRAISED PRIME SHORT RIB Mashed Potatoes, Broccolini, Topped With Bordelaise Sauce (+18)

DESSERT

choice of

HOMEMADE BREAD PUDDING

Warm Bread Pudding, Chocolate Nibs, Raisins, Vanilla Bean Ice Cream, Caramel Sauce

TRADITIONAL TIRAMISU

Espresso-Soaked Ladyfingers, Mascarpone, Cocoa

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