



NYC RESTAURANT WEEK WINTER 2025

January 21st - February 9th 2025

Three Course Prix-Fixe Dinner Menu 60pp

Curated by Executive Chef and Owner, Javier Suarez

FIRST COURSE

choice of

BABY LAMB CHOPS New Zealand Lamb, Mint Chimichurri

ARANCINI Risotto, Parmesan, Mozzarella, Lemon Aioli

RED WINE POACHED PEAR SALAD Mixed Greens, Dried Cherry, Candy Walnut,
Truffle Balsamic Vinaigrette, Gorgonzola Cheese

SECOND COURSE

choice of

MUSHROOM MARSALA TAGLIATELLE Shitake, Crimini, Portobello, Marsala Wine Sauce

18 HOUR BRAISED SHORT RIBS Mashed Potatoes, Broccolini, Red Wine Sauce

BRANZINO Couscous, Pepper Salad, Lemon Scented

DESSERT

choice of

KEY LIME MOUSSE Berry Compote

HOMEMADE BREAD PUDDING Vanilla Ice Cream

TRADITIONAL TIRAMISU Espresso-Soaked Ladyfingers & Rich Mascarpone Cream

NYC
RESTAURANT WEEK®
JAN 21 - FEB 9TH