Restaurant Week 60

first course (choice of)

long island fluke tartare, plum sesame, kohlrabi, shiso heirloom market tomato toast little gem and arugula salad, avocado, spicy corn vinaigrette

second course (choice of)

fish and chips. tartate sauce, lemon parmesan crusted chicken, salsify, lemon butter squash pizza, ricotta, sicilian olive oil

dessert (choice of)

market berries, coconut poppy seed sorbet peach cobbler cheesecake, raspberry sorbet malted milk chocolate cake

chef/proprietor: jean-georges vongerichten chef de cuisine: nicholas ugliarolo executive pastry chef: ashley drum