



RESTAURANT WEEK SUMMER 2019

CHOOSE 1

HAMACHI ESCABECHE*

pickled jalapeño / crispy avocado

MEDITERRANEAN SALAD

leafy greens / hand torn herbs + crunchy seeds /
lemon + toasted cumin vinaigrette / tofu tzatziki

NEW YORK PRETZEL STEAK TARTARE*

american kobe / smoked aioli / pickled mustard seeds

CHOOSE 1

GRILLED MARKET VEGETABLE ENCHILADA

mushrooms / poblano / green tomatillo salsa / pico de gallo

“VANDAL CHICKEN PARM”

san marzano tomatoes / fresh mozzarella / basil

WASABI PEA CRUSTED SALMON*

asian pesto + soba beet salad

GRILLED WHOLE BRANZINO (+ \$5)

mushroom dashi / pickled hon shimeji

CHOOSE 1

“LES, NYC” DOUGHNUTS

caramel, chocolate + berry dipping sauces

VANILLA PANNA COTTA

fresh berries

BOOZY PUSH-POPS

blackberry mojito / rose hard cider

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Certain individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

\$42 per person not including tax or gratuity.