



*NYC Restaurant Week Winter 2012*

**- DINNER \$35 -**

**Appetizer**

Local Lettuces  
Celery Root Puree, Baby Autumn Vegetable Crudite, Local Apple Cider Vinaigrette

White Bean and Octopus Soup  
Black Kale, Roasted Garlic

Smoked Butternut Squash Crostini  
Aged Balsamic, Watercress, Gruyere, Red Onion

**Entrée**

Market Catch  
Roasted Brussels Sprouts, Neuske Lardons, Pearl Onions, Trumpet Mushrooms, Matelote  
Sauce

Roasted Chicken  
Creamed Spinach, Herbed Country Potato Croquette, Albufera Sauce

Lamb Pappardelle  
Lamb Ragu, Pistachio Gremolata, Butternut Squash Ribbons, Smoked Squash Puree

**Dessert**

Chocolate Cake  
House Made Vanilla Ice Cream

Apple Fritters  
Honey Butter and Cinnamon

Beverages, taxes, and gratuities are not included in prix-fixe offer