PRIX-FIXE MENU $59
SELECT ONE FROM EACH COURSE

STARTER
SHRIMP COCKTAIL
chilled shrimp, cocktail sauce, horseradish

CAESAR
baby gem lettuce, basque anchovies, tarragon caesar
dressing, grated parmesan, toasted bread crumbs

HOUSE MADE CHICKEN LIVER PATE
silky paté topped with cracked black pepper and chives, served with toasted baguette, cornichons

MATZO BALL SOUP
chicken consommé, giant matzo ball, carrot & celery, finished with schmaltz, parsley & dill

MAIN
MUSHROOM RAGU
mixed mushrooms simmered in red wine, tomato, carrot, rosemary, porcini linguine, pine nut, oregano (vegan)

STEELHEAD TROUT
pan-roasted Hudson Valley Steelhead trout, white wine-poached potatoes and fennel, Gaby’s schug

BRICK CHICKEN
deboned amish half chicken, celery root creamed kale, pan jus

HANGER STEAK
basted 8oz prime hanger steak, root vegetable gratin, house steak sauce

DESSERT
CHEESECAKE PANNA COTTA
cassis gelée, graham cracker crumble

GELATO & SORBET FROM IL LABORATORIO DEL GELATO