



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