



**NEW YORK BOTANICAL GARDEN
RESTAURANT WEEK 2018**

**3 COURSE LUNCH
\$29 PER PERSON**

(TAX & GRATUITY NOT INCLUDED)

MONDAY THROUGH FRIDAY



JANUARY 2018

APPETIZERS

CHOICE OF

CHESTNUT SOUP

**YUZU MILK, CITRUS VARIATIONS,
WARM SPICE**

DUCK OYAKODON

DASHI, UNI, CHICHARRON

WINTER VEGETABLE MOSAIC

**SWEET AND SOUR OLIVE OIL,
HAZELNUT, RED MUSTARD FRILLS**

ENTREES

CHOICE OF

CUBAN SANDWICH

**ROASTED PORK SHOULDER, HAM, SWISS
CHEESE, PICKLES, MUSTARD**

FRIED CHICKEN & BEIGNETS

**CREOLE SPICE, CHICORY COFFEE
HONEY**

SESAME CRUSTED SALMON

**COCONUT-BLACK GARLIC BROTH, SNOW
PEAS**

DESSERT

CHOICE OF

LECHE FRITA "FRY MILK"

CHOCOLATE PASSION FRUIT GANACHE

OLIVE OIL CAKE

GRAPES, VANILLA ROSEMARY CREAM

GLUTEN FREE OPTION - SORBETS