



3 COURSES | \$45

STARTERS (Select One)

SPICED SHRIMP SALAD

forbidden rice, cucumber,
pea shoots | gf

CHICKEN & COCONUT SOUP

cilantro, crispy shallot, lime | gf

VEGETABLE BOARD

asparagus, marinated shitake,
cucumber, sticky rice, furikake,
chili oil, shaved scallion | vg, gf

ENTREES (Select One)

PAN SEARED RED SNAPPER

baby clams, merguez sausage,
swiss chard, romesco

GRILLED CHICKEN CONSOMMÉ

soba noodles,
marinated pickled ginger salad | gf

SPINACH & ARTICHOKE RISOTTO

vegan lemon yogurt,
fried herbs | vg, gf

DESSERTS (Select One)

HUDSON VALLEY APPLE CRISP

caramel ice cream | v

RASPBERRY CHAMPAGNE FLOAT

raspberry sorbet, fresh raspberries,
micro peppermint | vg, gf

(v) vegetarian (vg) vegan (gf) gluten-free

*CONSUMING RAW OR UNDERCOOKED EGGS, BEEF, LAMB, MILK PRODUCTS, PORK, POULTRY,
SEAFOOD OR SHELLFISH MAY INCREASE YOUR CHANCES OF FOODBORN ILLNESS.